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JULY 28, 1956

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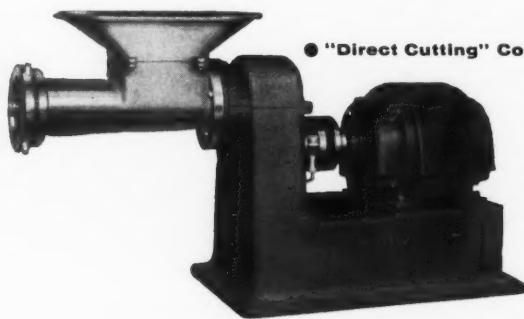
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THE NATIONAL

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VOLUME 135 JULY 28, 1956 NUMBER 4

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1956 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

THE NATIONAL PROVISIONER

Vol. 135 No. 4

JULY 28, 1956

A Universal Problem

Whatever may be the fate of the Senate version of the "humane slaughter" bill (S-1636) during the present session of Congress, we believe that the meat industry's policy should be about as follows:

1. Recognize that all slaughterers must, sooner or later and voluntarily or involuntarily, satisfy the demand for improvement in their slaughtering methods.

2. Carry out the intent of the Senate bill (whatever its status) by intensifying study and experimentation in the field of slaughtering techniques during the next two years, or for as long as may be necessary.

We consider the problem of developing satisfactory methods to be immediate, grave and difficult. It merits an all-out "crash priority" research program by the most able agency or agencies available. We believe that interest in the problem transcends the boundaries of the groupings into which industry companies sometimes classify themselves — national, independent, small, large, regional, etc. — and that all concerns in the field should be willing to support research aimed at its solution with their dollars and their facilities. It is the type of endeavor in which all should cooperate for mutual benefit, since all must pay the penalty for failure to achieve satisfactory improvement.

Such a research program might cost hundreds of thousands of dollars, or even more, but the expense would undoubtedly be small in comparison with the capital investment and increased operating costs which might be imposed on the industry if it were forced, through default, to adopt impractical and inefficient "humane" methods of slaughter.

We can see no reason why all elements in the industry should not put aside their sometime differences and work together toward a solution of this universal problem.

News and Views

"Adjournment" Was the only word creating much excitement in Congress this week, and several bills that would have directly affected the livestock and meat industry were bypassed in the hurry to get out of Washington and on with the political campaigns. No action was taken on S-4135, the "check-off" proposal to permit deductions for a self-help beef promotion program, nor on S-4177, which would have transferred responsibility for fair trade and anti-monopoly regulation in the meat packing industry to the Federal Trade Commission. The USDA now has this regulatory authority under the P. & S. Act.

The so-called "humane slaughter" bill (S-1636), setting up an advisory committee to report to the Secretary of Agriculture in two years on humane slaughtering methods in the industry, was passed by the Senate early this week and sent to the House. The House, however, refused to accept the Senate version and there was some talk that a subcommittee of the House agriculture committee might be assigned to conduct an investigation of its own. As passed by the Senate, the advisory group would be composed of ten members versed in industry methods.

Products Valued at \$9,906,000,000 were shipped by meat packing plants during 1954, according to an advance report from the 1954 census of manufactures issued by the Census Bureau. This was an increase of 10 per cent over 1947 shipments reported in the previous manufactures census. Covered in the 1954 count were 2,367 establishments, compared with 2,154 in 1947. An advance report on the prepared meats industry disclosed that value added by manufacturers during 1954 amounted to \$388,000,000, up 65 per cent from 1947. "Value added" is derived by subtracting the cost of materials, etc., from the value of shipments. Both advance reports may be obtained for 10c each from the Census Bureau, Washington 25, D. C.

"All That's New" in the rendering industry will be covered by experts in the field during the 23rd annual convention of the National Renderers Association October 1-3 at the Hotel Statler, Boston, the NRA has announced. Topics will include management, research, markets, processes, techniques, equipment and construction. Convention reservations are being accepted at NRA headquarters, 30 N. LaSalle St., Chicago.

Enactment Of national legislation authorizing collections at the point of sale to finance livestock product promotion is the first goal of the newly-organized National Livestock Promotion Board. The 18-member board, representing all segments of the livestock producing industry, elected J. C. Holbert, Bettendorf, Iowa, as its chairman during an organizational meeting at Iowa State College, Ames. Holbert represents the Iowa Beef Producers Association on the board. A legislative committee, headed by James B. Nance, National Swine Growers Council, was instructed to have a rough draft of a bill prepared by the next meeting September 28. According to plans adopted at Ames, each producer segment would devise and direct its own program of product promotion. Overall objectives are to increase the sale and consumption of livestock products through research, education, promotion and merchandising methods.

Whether Regulatory authority over unfair trade practices should remain in the Packers and Stockyards section of the USDA or be transferred to the Federal Trade Commission, as proposed recently by WSMPA, will be among the questions taken up by the NIMPA board of directors August 16-17 at Atlantic City. Another important discussion matter, according to John A. Killick, executive secretary, will be the Association's stand on proposed revision of federal beef grading regulations.

Every Cloud Has a Silver Lining

Renderer Finds One In Mechanization

"PROFITS literally were being squeezed down to nothing, and we had no choice other than to modernize," states Albert Binz, president of the St. Louis Hide and Tallow Co., in reporting how his relatively small rendering concern decided on full mechanization in rebuilding and re-equipping its plant.

To show the situation faced by his own company (and other rendering concerns), Binz cited a letter written by his father, Frank Binz, in 1908. The letter gives the prices then being paid for shop fats. These prices were: top grade meat shop fat, 4½c per lb.; rough fat, 2¼c, and bones, ¾c. Finished tallow was worth about 6½c. Then, as now, the renderer had a 2½ to 3½c spread between his raw material cost and finished product value. During the four decades, however, overall manufacturing and collection costs have risen high and eaten deep into the operating margin.

A fire which gutted the firm's plant in 1953 was instrumental in forcing management to modernize. "Our future looked as black as the smoke rising from the burning building," says William A. Brynda, secretary-treasurer of the firm.

Management, which had acquired the business from Haeifele Hide and Tallow Co. in 1947, lacked a substantial financial cushion. Although the plant was insured, the replacement cost greatly exceeded the original purchase price on which the insurance coverage was based. Corporate officials Binz, Brynda and Mrs. Louis H. Binz, vice president, pledged their personal funds to rebuild the plant.

Since completion in 1954, operating results have justified the money spent on mechanization, Binz reports. In the planning stage, when the project was being explored with The Dupps Co., which furnished and installed new equipment and suggested many engineering innovations, management was somewhat skeptical

about the applicability of mechanical methods to a small establishment. While highly mechanized rendering plants have been built and operated successfully in recent years, they generally have been large eight-, ten-, or 12-cooker plants. Whether a two-cooker plant could afford the relatively large fixed investment needed for mechanized operations was a moot question. However, on the basis of engineering studies presented by Dupps, management decided to go ahead.

Two years of mechanized operations have demonstrated clearly the economies of using the new equipment. While the labor force has remained virtually the same, the amount of raw material processed has increased materially and unit costs for labor and plant overhead have been reduced. Furthermore, product quality has been improved and extra costs, such as overtime, have been eliminated. Likewise, production schedules have been arranged so that equipment is inspected and maintained on a planned schedule. This was impossible in the older plant as equipment was pushed to capacity.

In re-equipping the plant management also extended the building. New wings, one for meat scrap grinding and bagging and one for a new hide cellar, were added.

Mechanized rendering begins at the receiving dock, where the plant's location facilitates the flow of material. The plant's top floor is built into the hill on which it is placed. Receiving and charging operations are performed at this level. Grinder and cookers are located on the lower floor. The raw material falls directly into the grinder and is conveyed back to the top floor for charging.

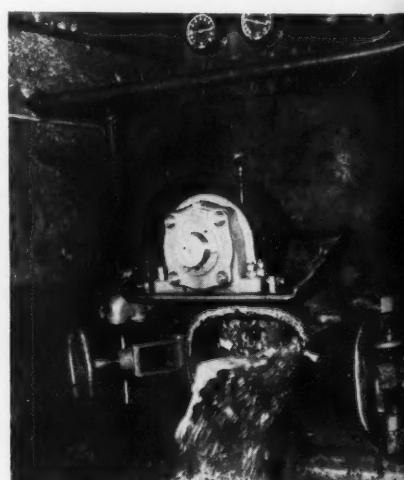
As the steel drums holding the butcher-shop collections are unloaded onto the receiving dock, they are weighed on a built-in floor scale. The nature of the material is noted by the



MATERIAL in drum lots is dumped into crusher through floor opening. Empty drums are sanitized in the background unit.



PIPE CONVEYOR moves crushed material to top floor cookers. Piping above conveyor dumps fines from settling tanks into cookers.



END-POINT indicators (top) monitor cooking time. Cooked product is discharged into percolator which dumps after draining.



FREED OILS from cooker and press flow to a central sump and are pumped thence to the primary settling tanks.



PIPE LINE on main settling tank draws off fat while fines are confined to cone. Material is settled twice before being stored.



REAR VIEW of plant shows outside tallow storage tanks which are easily accessible to tallow transport tank trucks.

scaler. Filled drums are segregated into lots by type of material. At the end of the weighing operation, the scaler unloads the drums directly into a new crusher powered by a 30-hp. electric motor. Charging is done at floor level. The floor area feeding the crusher is curbed to confine meat and bone to the hopper and the front of the opening is floored with diamond steel plate to provide safe footing for employees. The curbed opening is covered with a steel plate when not in use.

Empty drums are placed directly in a drum washer which washes and sterilizes them as quickly as they are unloaded. The high temperature and pressure used in the cabinet washer cleans the drums better than any manual scrubbing, comments Brynda, plant manager. Cleaned drums are stored on the top level.

When finished with his unloading, the driver quickly gets clean drums for his next collection round. No time is lost waiting for barrels to be hand cleaned. The well-cleaned barrels create a favorable impression with meat shop operators and the public, reports Brynda.

The fly and odor problems at the plant have been reduced drastically since only cleaned drums are stored. Officials believe the inedible rendering operation should be as sanitary as any other business. The plant is cleaned with detergents and hot water every night.

Ground raw material is conveyed to the charging floor by a 16-in. conveyor driven by a 5-hp. electric motor.

To charge either of the two cookers the firm uses a novel 12-in. conveyor driven by a $\frac{1}{4}$ -hp. motor. Of Dupp's design, the portable conveyor is mounted on a caster-equipped frame. The main grinder conveyor discharges into the portable unit and the discharge opening of the latter is swung over the cooker being filled. The portable conveyor is long enough so that it can be used to charge a third cooker if operations are expanded.

Material is rendered in two 4 ft. x 10 ft. cookers which are equipped with a dump percolator system. Drained meat and bone scraps are dumped, with the aid of a portable electric hoist, into a hopper feeding a 9-in. screw with a variable speed drive. The dump percolator system eliminates manual shoveling into the Expeller and, at the same time, permits rapid cleanup of the fines that may settle in the percolator frame. The hoist lifts the screened portion

of the percolator pan. The degree of tilting, which is controlled by the operator, governs the rate of discharge into the hopper.

The speed of the drive on the hopper conveyor is adjusted to the reading of the Expeller load indicator. If the reading indicates under-loading, the hopper conveyor's feeding rate is increased.

The hopper conveyor discharges onto a drag conveyor which carries the product onto a magnetic tramp metal belt and then into the tempering trough from which it drops into the Expeller. Pressed product drops into a 9-in. screw conveyor which discharges into a 8-in. x 5-in. bucket elevator which carries the product to a large storage hopper with a holding capacity of approximately three days' production.

Steel-framed and steel-mounted, the holding hopper has a leveling screw which assures complete filling from the top and a bottom unloading screw with a spur extending outside the building for truck loading of unground meat and bone scraps. It also has a slide gate which feeds directly into a hammer mill. Controls on the hammer mill govern the amount fed to it, preventing overloading.

Ground material is conveyed to a bagging hopper where it is sacked with the aid of an Exact Weight indicating scale. One operator can bag approximately 80 units per hour. Bags are stitched with a hand power sewer and are stored in the three-car capacity holding area.

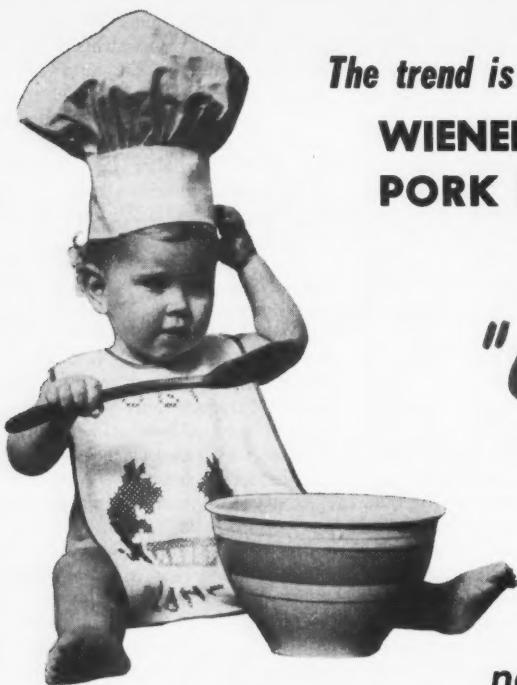
Free grease drains into a sump from which it is pumped to a primary settling tank where it is held for approximately two to three hours. The grease is then moved to the main holding tank where it is allowed to settle overnight. During settling periods the tanks' temperatures are kept at 120° to 140° F.

At the end of each day's settling, the fines collected in the cone bottom are pumped into one of the two cookers while the fat is pumped to outside storage tanks.

One of the positive results of the mechanization has been an improvement in the grease, states Binz. Fats are handled as quickly as they arrive at the plant and there is no hold-over of material. Nearly all tallow grades bleachable fancy and frequently brings a premium. The daily sanitizing of the plant and dual settling operations help attain this top quality.

Meat and bone scraps, as they are batch blended, have a protein rating of 51 per cent.

Vapor from the cookers is vented



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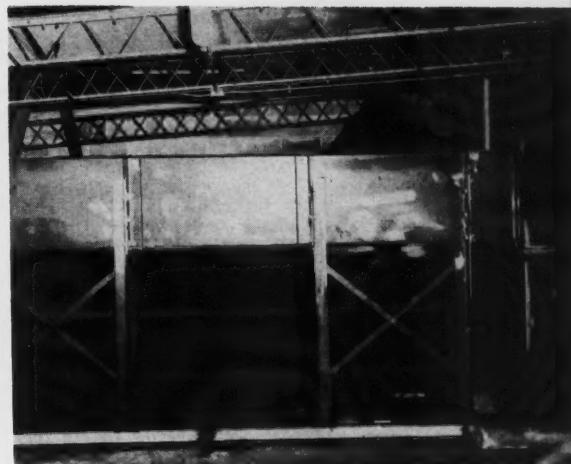
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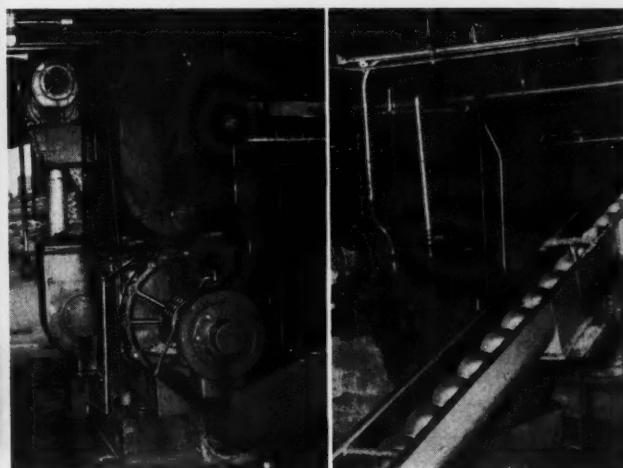
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USING A portable hoist, an operator unloads drained product into a hopper from which the material is fed at a controlled rate over magnetic belt and tempering trough to Expeller.



ALL-STEEL holding bin has leveling screw at top right which pushes material forward. A bottom conveyor moves product either to truck loading site or to grinder.



DRAINED MATERIAL is moved with a drag-line conveyor over a magnetic separator for deposit in Expeller conditioning trough. Motor is vented to keep dust out. At right is a closeup view of the screw which carries pressed product to bucket conveyor.

through condensers into a hot well. Since material is not allowed to deteriorate in handling or storage, the problem of odor control is a relatively simple one.

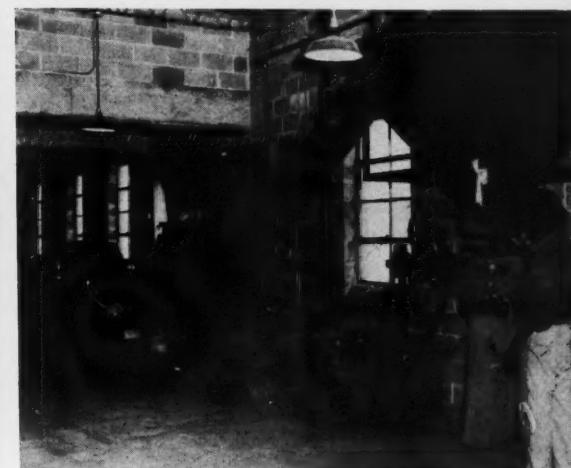
Mechanization permits flexibility in assigning duties. One employee supervises the processing operation. Cookers are equipped with an endpoint indicator which sounds a horn at end of the cook. Pressing operations are checked by an Expeller load indicator. Since this factor is governed by the nature of the material rendered, which is all meat shop in origin, it does not vary between cooker loads.

After the operator has dumped a load into the percolator hopper, he checks the loading level and makes what adjustments are needed on the

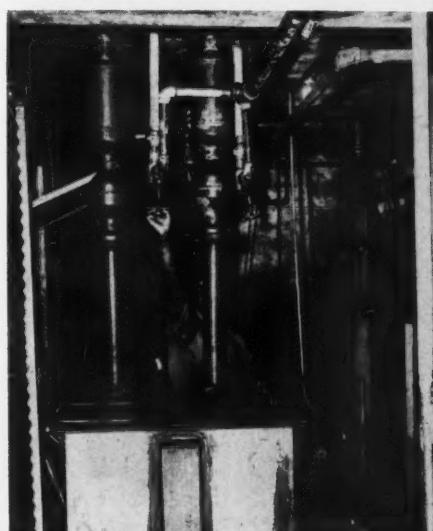
drive which carries material onward.

Since the grinding and cooker charging are done on the same level, the operator can observe these two operations as he listens for the endpoint indicator horn.

Another employee is responsible for putting down hides and sacking meat and bone scraps. Since the pressed material storage bin holds three days' output, his work load is adjusted as needed. If unloading, grinding, and cooker dumping are being done, he is moved to these tasks. Milling can be performed on an intermittent basis. On the other hand, if hides are being put down, the cooker man is assigned to this job since cooker schedules permit some leeway. Cooking time has been reduced from four to one and one-half hrs. since the new crush-



GRINDER OPERATOR controls flow of material from storage bin. Ground product is conveyed to bagging hopper.
BELOW: Compact condensers, hot well get nightly cleanup.



THE PICTURE LOOKS GOOD . . .

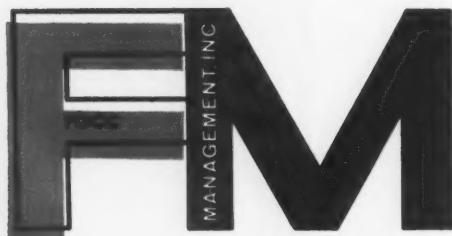


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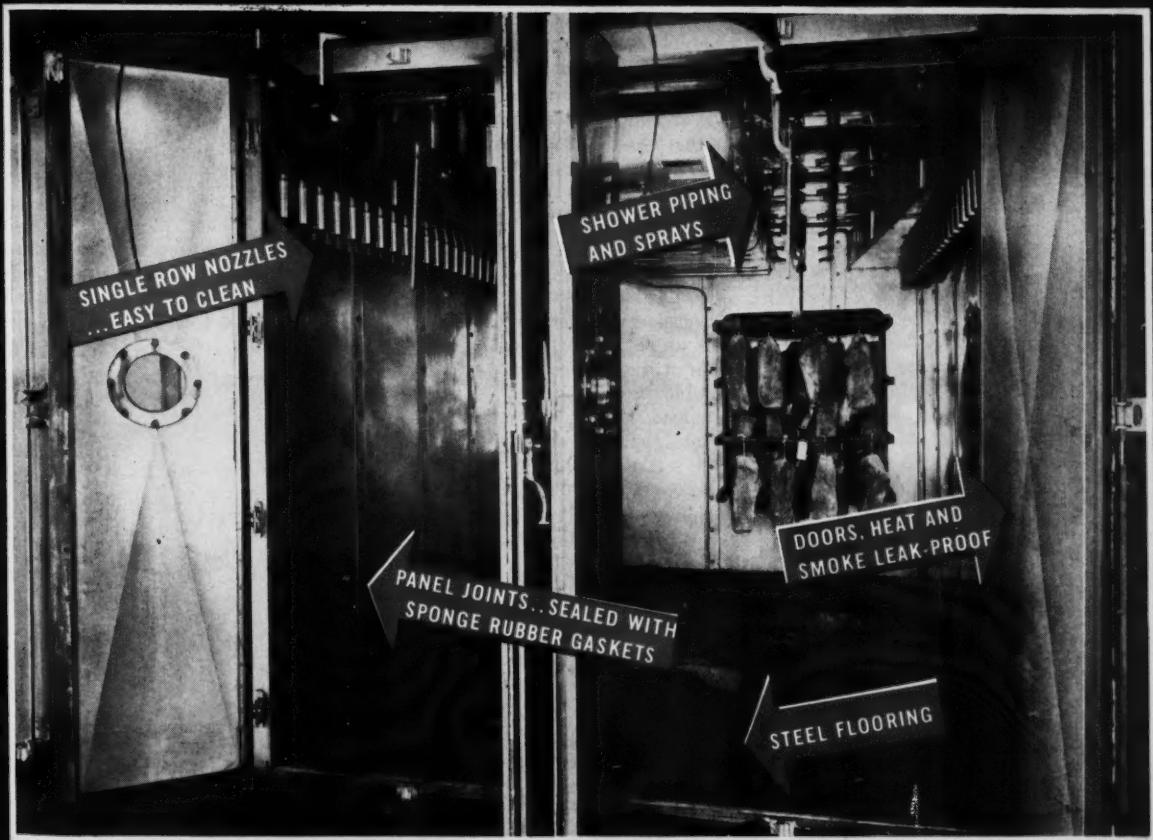
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er was installed to break up material.

Under the new setup Brynda has been able to establish a systematic maintenance program. Since all of the raw material now is handled during a normal work day, the plant is able to utilize Monday morning for maintenance work. A regular log is kept on all equipment and type of service it receives. This procedure has assured trouble-free operation and increased the useful life of equipment.

The quality of product is sampled and recorded daily.

Some older methods have been revamped. Previously, fat from the storage tanks was pumped against gravity. In the new plant, a pipeline runs from the bottom of the lower tank over the roof of the new hide cellar so that the fat flows by gravity to parked tank trucks. Additional heating coils have been placed in the tanks. Storage tank unloading formerly was a three-hour job; it now requires 30 minutes.

While tank trucks come to the bottom level of the plant, salt trucks back up to the new hide cellar at the top level. A portable conveyor is used to unload the salt directly into the hide cellar, again transforming a slow operation into an efficient and speedy one.

A new boiler with continuous blow down also has been installed.

The firm uses a novel tool to free the Expeller screw and shaft of encrusted material.

FUSES ON main distribution panel are checked by William Brynda, vice president. Electricity for the plant is distributed from this central point in the engine room.



ALBERT BINZ, president, and William Brynda review increased production reports.

crusted material. Scraping this material from the parts is a tedious operation. A steel tube, just large enough to hold the Expeller parts, is capped at one end and has a drain at the other. A steam pipe feeds 60-lb. steam into the tube. After the screw or shaft has been steamed in the tube for five days, all the encrusted material is freed from it.



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'Consumers' Choice' Hard to Pin Down and Meet

What's sauce in meat and livestock for housewife (if she knows) may not be sauce for producer and packer.

LET'S not look on consumers' choice as a firm, positive, changeless bench mark which producers need only to determine and to which they need only to adjust, declared Harold F. Breimyer of the agricultural economics division of the USDA Agricultural Marketing Service in a talk on "Problems and Probable Trends in Adjusting Livestock Production to Changes in Food Habits." Breimyer spoke at the International Livestock Production and Marketing Conference in Ithaca, N.Y., on June 13.

The USDA specialist said that adjustment to consumers' preferences is a process of "imperfect knowledge imperfectly acted on, or, if you please, of relentless producer pursuit of a moving consumer target that is never quite caught up with."

In addition to the fact that consumers' individual preferences are becoming more specialized and sharply defined (not just flour but enriched or non-enriched flour, self-rising pancake mix, cake mix, etc.), consumers' wishes have become more particularized in the desire for a uniform supply.

"Years ago," stated Breimyer, "the available supply of various foods was haphazard, variable, and highly seasonal. This too was the expected consequence of the pattern in nature. Foods were produced at certain times of year, and consumed then too. But modern day consumers have learned they can have lettuce in December, apples in February, and fresh pork in July. Having learned that, they want them. The physiological need for food recurs regularly three times a day and we like to satisfy it about equally well every day and at all times of the year."

Breimyer's further discussion is summarized in the paragraphs which follow:

Problem No. 1 is that of communication. Consumers of meat are seldom in direct touch with producers of livestock. Communication is through marketing agencies. One of the services expected of the marketing system is

that it accurately transmit the schedule of consumer wants and tastes back to producers.

Consumer wishes are both transmitted and acted on through price. Only insofar as some kinds of livestock are priced relatively high and others relatively low can producers be expected to produce more of the former and less of the latter. The meat type hog will be produced only if a sufficiently higher price is received for it. It has been necessary to remind over and over again that adequate price differentials to the producer of meat hogs, or any preferred products, are essential if production is to be geared more closely to demand.

The communication problem is not simply one of willingness. It involves also the need for identification. Inasmuch as consumers are remote from the producer, and almost tongue-tied in expressing their wishes even to themselves let alone to producers of livestock, some common language must be devised. In meats, brand labels help in identification. Government grades are a more universal standard. Both are essentially means to better communication between producers, distributors and consumers.

Government grading in meats, and in other foods too, has its greatest application to products sold in their natural or unprocessed state. These are the most difficult of all products to standardize. The only meats sold by grade at retail are fresh meats. Many meats are sold by government grade at wholesale even though not at retail.

The absence of grade distinctions for fresh pork at retail has limited the price premium that could be paid for meat type hogs and has retarded their adoption. If pork at wholesale and retail is priced uniformly without regard for quality, a hog of one grade is worth about 50¢ per 100 lbs. more than one of the next lower grade, depending on price levels and price relationships. The difference is due solely to the higher cut-out weight of the more preferred cuts for the higher grade hogs. However, if there

were a difference of only a few cents per pound between prices of leaner and fatter pork at retail, the price premium for live hogs of desired lean type could be a great deal larger.

An attempt has been made recently to establish a quality standard by trimming more fat from hams and loins. It is not a fully satisfactory alternative to grading at retail, because much fat is intramuscular and cannot be removed by trim, and because some cuts, such as hams, are sold with part of the skin remaining and without complete trim. For cuts such as center chops, however, trim may be a reasonably satisfactory alternative to grading.

Trim should also bring more substantial price differentials for lean versus fat hogs, since pork that requires less trimming is more valuable per 100 lbs. of carcass than that requiring much trim; it should return more per 100 lbs. to the producer. The chief merit to close hog trimming arises insofar as it leads, through incentive pricing, to greater production of leaner hogs. Except as it does this, the trimming operation, while yielding an improved retail product, does not itself solve the basic problem of too much fat. The trimmed fat, at present prices, has low value, and it represents a loss that must be borne by someone.

LIMITATIONS TO ADJUSTMENT: The consumer is not all-powerful. Problem two concerns limitations that unavoidably arise in the area of marketing and processing. Agencies in that area have requirements and interests that sometimes coincide with those of consumers, and sometimes do not.

An example of similar desires is that for seasonal constancy of supply. Marketers and processors have discovered they can operate most efficiently and at highest profit if they can keep up a steady volume throughout the year. They are an even greater force demanding regular, uniform supply than is the consumer.

Some other desires for efficiency are not so harmonious with con-

sumer interests. The extra trouble and cost in grade sorting of live animals and in grading of meat has been an important factor restraining use of those practices. Packers tend to be a little less critical of heavy animals than consumers would be because the cost of slaughter is virtually the same for a large as a small animal.

In merchandising of meat, a great many factors complicate responses to consumer preferences. Self-service meat counters are a boon to those kinds, grades and cuts of meat that display best in plasticized view. Choice beef seems to do pretty well in this contest. On the other hand, frozen distribution of meat seems so far to have offered some new opportunities to lower grades of beef. Only recently has there been a marked trend toward selling higher grades and higher value cuts of beef in frozen form.

Costs and complications in handling discourage many retailers from carrying more than one grade of beef, even though this probably invites the consumer's displeasure.

Problem three is another limitation to fulfillment of consumer desires—that of limitations in production. Costs or natural handicaps in production for one kind or grade of product versus another may be so great as to prevent sizable output of the preferred variety. Producers are restricted in their possible responsiveness to demand by the resources available to them—physical, climatic, even financial. They can make adaptations to their resources, but only within limits.

The supply of cow beef is a case where production cannot well respond to consumer demand. Cows are kept not for their beef but for their milk and their calves; beef is a by-product. Cows make up about a third of cattle slaughter, quite regardless of the state of consumer likes for cow beef. The supply of cow beef is not responsive to its demand.

These observations on limitations in expressing and responding to consumers' wishes emphasize that a single criterion, such as consumer preference, cannot be considered by itself. The entire production-marketing-consumption picture must be looked at, and balanced judgment made.

Past trends in production show increasing orientation to consumer demand. However, because of natural handicaps as well as imperfections in the marketing system, not all trends will be of this nature. A few will, in fact, run counter to demand.

SLAUGHTER WEIGHTS HEAVIER: More than any other factor, the

producer can readily control the weight at which livestock are marketed. Table 1 presents data on average weights of slaughter under federal inspection for three decades and the first six years of the present decade.

TABLE 1: Average live weight of livestock slaughtered under federal inspection, averages for selected periods, 1921 to date

Period	Cattle			Sheep			Hogs
	Total Lbs.	Steers Lbs.	Calves Lbs.	and lambs Lbs.	Lbs.	Lbs.	
1921-29	961	—	174	81	228		
1930-39	933	—	184	83	229		
1940-49	947	997	206	91	249		
1950-55	979	1,005	217	97	243		

Weights of cattle decreased in the late '20's as the practice of holding steers until three years old was abandoned. Thereafter weights increased. Insofar as heavy weight is associated with finish and quality, the rising weight has been consistent with consumers' wishes. However, there is evidence that demand is now turning away from the highest finish and largest size of cuts. Following a disastrous experience with overweight steers last winter, feeders have recently become sensitive to the danger of excess weight on slaughter stock. Possibly the threat is being exaggerated just now, but a trend toward marketing fed steers at only medium-heavy weight can be expected.

Here is another example of conflict between economic factors at consumer and producer ends. While consumers want moderate sized and moderately finished cuts, use of stilbestrol as an ingredient in feeding leads to heavier weight. Experiments

have disclosed that more weight gain is needed for finish on a stilbestrol diet than without it. Breeding and management adjustments must be made so that a fat steer of desired finish can be turned out at moderate weight even though stilbestrol fed.

In calves, heavier weights now than formerly reflect the greater number of beef calves slaughtered. Within limits this trend conforms to consumer wishes. However, in the last few years slaughter demand for heavy calves has been oversupplied in some areas, notably the South.

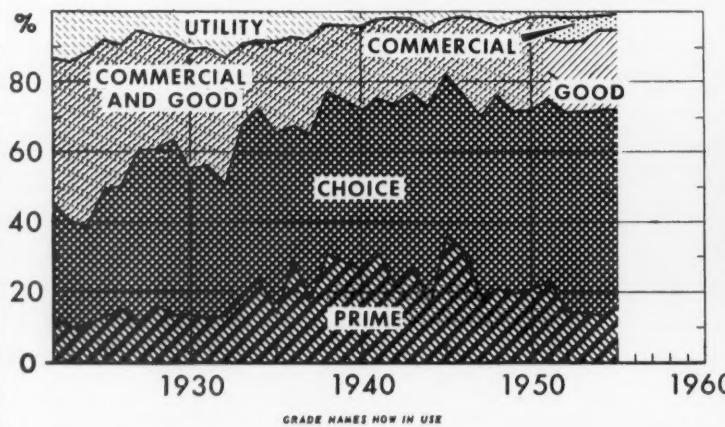
Hogs are not now slaughtered as heavy as during the war, but heavier than in the two decades before the war. This long trend toward greater weight has conflicted with consumer preference. Yet unless there is a sizable price discount for overfat hogs, fairly heavy weights can be expected to persist.

Heavier weights for lambs reflect improvement in slaughter types of lambs raised and are desirable. However, near the end of each winter feeder season some lambs become so heavy as to incur sharp discounts.

On weights it thus is a stand-off as to whether consumer demand is being satisfied better. On cattle, calves and lambs, yes, within limits, but lighter hogs would better meet consumers' preferences.

MORE CATTLE FED: Beef is a clear case where quality of product has been improved to suit consumer choices. A higher percentage of all cattle are now beef cattle. There are more beef cows than milk cows in the January inventory, whereas in the

DISTRIBUTION BY GRADES OF BEEF STEERS SOLD AT CHICAGO



RISING PROPORTION of all the fed cattle marketed is coming in Choice grade.

20's and '30's milk cows outnumbered beef cows two to one. Beef type cattle produce better beef than do dairy stock. The breeding of beef stock has been improved.

An increasing number of cattle have been fed. The nearly 6,000,000 cattle on feed January 1 during the last few years is twice that of the early '30's. It is true that cattle slaughter also has doubled, and the ratio between the number on feed in January and annual slaughter is the same as it was, but feeding is now more of a year-round activity, and the January inventory understates total feeding by a greater extent now than it once did. According to rough estimates, about 45 per cent of all beef in the last three years has been produced from fed cattle. About two-thirds of all steer and heifer beef is fed, but the proportion for cow and bull beef is very small. In the late '20's probably around 30 per cent of all the beef marketed in this country was fed beef.

Moreover, of all fed cattle a rising proportion has been of the Choice grade. Data for the estimated grade composition of steers out of feeding areas sold at Chicago, available since 1922, are given in the chart on page 28. Chicago receipts always include a higher proportion of top grades and less of the lower than do other markets, and perfect uniformity of grade classification over the period cannot be assumed. Nevertheless, data in the chart do describe broad trends in beef marketing.

The percentage of Choice steers in the total at Chicago has risen from an average of 38 per cent in the '20's to 55 to 60 per cent now. The percentage of Prime has fluctuated yet generally increased until the war. In 1945 it hit a high point of 36 per cent. Since then it has subsided, recently averaging about 15 per cent. The percentage of Good and Commercial grades has been cut almost in half, while that of Utility, once

more than 10 per cent, has dwindled to almost nothing.

While feeding of cattle has increased, that of lambs has not. The roughly 4,000,000 lambs on feed in recent years is far below the wartime highs of almost 7,000,000. It is no larger than the number fed in the early 1920's. Part of the change is accounted for by declining sheep numbers. However, the number of lambs on feed has borne a decreasing ratio to the number of lambs and yearlings slaughtered under federal inspection. It once was 40 per cent but now is about 33 per cent. Of course, better lambs are coming off grass, which makes specialized feeding operations less necessary.

er highly significant discovery was a method of purifying the drug, which is covered by Patent 2,669,536. The Armour preparation, utilizing discoveries covered by both patents, is marketed as HP Acthar Gel, the HP standing for "highly purified."

Other pharmaceutical manufacturers have been licensed to use these patents. Armour and Company charges that the Wilson pharmaceutical division has infringed on both patents. The court is asked to enjoin further infringement, and to order Wilson & Co. to pay suitable compensation for the alleged infringement in the past.

Armour Charges Firm with ACTH Patent Infringement

Suit charging patent infringement on certain ACTH preparations has been filed against Wilson & Co., Inc., in federal court at Chicago by Armour and Company. An injunction and an accounting are asked by Armour and Company.

ACTH is the abbreviation for adrenocorticotrophic hormone. It is also called corticotropin. The hormone, extracted from the pituitary glands of swine, stimulates the adrenal glands in humans. It has been found to have definite value in treatment of more than 100 diseases, including arthritis, inflammatory diseases of the eye and skin, and allergic reactions such as hayfever and asthma.

ACTH was first introduced by the Armour Laboratories as a powder which physicians dissolved in sterile saline solution. Its action in the body was of short duration, and it was necessary to give injections as frequently as every six hours.

Subsequently, a longer-acting preparation was developed by combining ACTH and gelatine. This preparation was marketed as Acthar Gel and is covered by Patent 2,669,537. Anoth-

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CHICAGO 8, ILLINOIS

The Meat Trail...

Virginia State Association to Drive Ahead

About 150 representatives of meat industry companies of the state attended the first annual meeting of the Virginia Meat Packers Association at Roanoke, Va., on July 14. The group decided to continue its program to try to win an appropriation for state meat inspection from the Virginia legislature (inspection is



now on a packer-pay basis) and participated in a condensed sales training clinic conducted by FRED SHARPE, director of sales training of the National Independent Meat Packers Association.

JOHN KILICK, executive secretary of NIMPA, reviewed legislation and governmental developments of interest to the group, urged the members to continue their successful cooperative efforts and emphasized that state groups can solve many problems and aid in meeting national issues.

PARKER C. BRINKLEY, commissioner of agriculture of Virginia, pointed out at the evening banquet how many agricultural commodity marketing problems can be solved by state agencies and noted that Virginia producers and packers have a home market which they could satisfy more fully. The banquet was preceded by a hospitality hour sponsored by meat industry suppliers.

Officers of the Virginia association (see above) for 1956-57 are: A. J. JESSEE, president; EDGAR THURMAN, vice president; ROBERT McSWEENEY, secretary, and J. E. LEONARD, JOEL E. HARRELL, CASSELL JONES, LEONARD MEYER and ROBERT BASS, members of the board of directors.

PLANTS

Nova Scotia Co-Operative Abattoir, Ltd., has purchased four and one-half acres of land on the Halifax shore of

Bedford Basin and expects to call for bids from contractors by early September for construction of a new \$500,000 plant. Architect is Leslie R. Fair and Associates of Halifax. The

new steel and masonry plant will include killing, processing, cold storage and quick-freezing facilities. Officials of the cooperative said Nova Scotia farmers already have invested more than \$150,000 in the project and are expected to subscribe another \$100,000 before the plant begins operations next summer. When the inspected plant starts operating, the city of Halifax plans to invoke a provision of its city charter banning the sale of non-inspected meat.

Pioneer Provision Co., Atlanta, Ga., plans to remodel its plant and make a substantial addition. FRANK E. BAILEY, president and general manager, said the expansion program is due to the firm's growing business and the progress being made in livestock production in Georgia and the South.

Stark, Wetzel & Co., Inc., is constructing a 1,000,000-lb. freezer addition at its Ray st. plant in Indianapolis, Ind.

LaSalle Prime Meats and Frozen Foods has been organized in Philadelphia by SAMUEL JOHN BARSON and WILLIAM CORNIA, with its principal place of business at 808 N. Second st.

Swift & Company has purchased 4.85 acres of land along the New York Central Railroad near Fuller rd. in Albany, N. Y. The firm plans eventually to build a one-story warehouse on the site to replace the three-story building now used at 699 Broadway, according to LEE MILLER, Swift district superintendent in Syracuse.

A new meat processing plant for Williams Lockers, Durand, Wis., is scheduled for completion about September 1. DON WILLIAMS, owner, said HOWARD ROSE of Eleva, Wis., will join him as a partner.

Manitoba Sausage Manufacturing Co., Ltd., Winnipeg, is building a new \$52,000 plant addition.

Safstrom Meat Co., Los Angeles, has executed a general assignment for the benefit of creditors. Assignee BERT LIPPMAN took possession of the company last week.

JOBS

LEONARD B. HAUGE has been promoted to general auditor of Armour and Company, Chicago, succeeding F. C. KLASING, who has been named assistant general manager of the beef division. Hauge started with Armour as a clerk in the accounting

department at the Huron (S.D.) plant in 1926. He has worked as a traveling auditor and in Armour plants in Sioux City, Omaha, Baltimore, Columbus, and St. Louis, as well as the general office in Chicago. He formerly was assistant general auditor. G. L. MARVIN has been appointed assistant general auditor.

GEORGE PFALTZGRAF has acquired a stock interest in Lugbill Provision Co., Bowling Green, Ohio, and will join the company on July 30 as vice president, general manager and member of the board, SLYVANUS LUGBILL, president, announced. The firm has a full



G. PFALTZGRAF

line of beef, pork, veal, smoked meats and manufactured sausage products and serves all of Northwestern Ohio. The Lugbills also own and operate The Lugbill Packing Co., Archbold, Ohio, a livestock auction sales company in that area and a number of cattle feeding farms. Pfaltzgraf formerly was plant manager of Schmidt Provision Co., Toledo.

DONALD J. PERRY has been promoted from assistant general traffic manager to general traffic manager of Canada Packers, Ltd., Toronto, succeeding HARRY H. AYER, who retired from the post after 38 years of service. Ayer will continue with the company as traffic, excise and customs consultant.

Three managerial appointments in the advertising and sales divisions of Oscar Mayer & Co., Madison, have been announced by company officials. RAYMOND L. BATES, former assistant sales manager of the southern division, has been transferred to the Chicago plant as Chicago sales training manager, ROGER COLBY, the firm's sales training director, announced. Bates will be responsible for administration of all sales training activities of the Chicago division. ROBERT H. HOOK, former assistant sales manager, Wisconsin division, will assume direction of the Oscar Mayer & Co. southern car route sales division, replacing Bates, according to T. R. WENDT, Madison plant sales manager. Hook will continue to be



R. L. BATES



R. H. HOOK



F. L. CAMPANILE

direction and supervision of sales activities throughout Wisconsin, Upper Michigan and Eastern Minnesota. He will be headquartered at the Madison plant. Bates and Hook have been with Oscar Mayer since 1946 and Campanile joined the firm in 1951.

Two men have been named to head research departments at Swift & Company, Chicago, H. B. ARTHUR, economist, announced. P. W. BELTZ will be in charge of the commercial research



FREE INTERCHANGE of information by U. S. packers and sausage manufacturers, which raises the level of the entire industry, is foremost among American practices these Japanese executives hope to develop in their own country on their return from industry tour sponsored by the International Cooperation Administration, tell Lester I. Norton, president of The National Provisioner, Inc. Group had inspected meat plants in many parts of the world and visited several European countries before coming to the U. S. Object of four-month tour is to help Japanese packers and processors improve techniques and increase productivity to provide for the increased meat consumption that has developed among Japanese since the U. S. occupation. Highly-pleased with the cooperation and advice received so far from American packers, the delegation visited the NP offices to follow up on packers' recommendations to obtain Provisioner-approved books for thorough discussion of all phases of the industry. They also received aid in locating other plants to be visited before they return to Japan and report to other industry members. Shown during NP visit are (l. to r.): T. Kimoto, C. Itoh & Co., Ltd., Tokyo branch; M. Takegishi, president of Takegishi Meat Packing Co., Ltd., Osaka, and investigator, ministry of agriculture & forestry; Takiji Suzuki, president of Nissin Meat Products Co., Ltd., Tokyo; Norton, and Dr. Shizuo Kizuka, professor in the agriculture department of Yamaguchi University.

headquartered at the firm's Madison plant. Wendt also announced the promotion of FRANK L. CAMPANILE, former district sales manager, to assistant sales manager, Wisconsin division, to succeed Hook. In his new position, Campanile will be responsible for the

department and W. D. ARANT will head the economic research department. Both departments are under the jurisdiction of Arthur. The posts result from a division of activities and functions of what had been a single department. With Swift since 1926, Beltz has been in the office of O. E. JONES, executive vice president, since last year. Arant started with Swift in Chicago in 1942 in the commercial research department.

JERRY LIMBERT has been elected vice president and director of sales of Grand Duchess Steaks, Inc., Akron, Ohio. He has been with the company six years.

Wilson & Co., Inc., Chicago, has promoted JAMES BUTZ to the newly-created post of assistant director of advertising, public relations and sales promotion. DON YOUNG also has been moved up to manager of public relations activities for the meat packing firm. Butz began his Wilson service in 1949 as public relations manager for Wilson Sporting Goods Co., after serving as assistant athletic publicity director for the University of Notre Dame, his alma mater. He later became public relations direc-

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tor for the Brunswick-Balke-Collender Co. and for the past two years he has handled public relations duties for Wilson & Co. For the past year,



JAMES BUTZ



DON YOUNG

Young has served in Wilson's public relations department. A graduate of Iowa State College, he has had experience in point-of-purchase sales in Miami. He served as sports editor of the Niles (Mich.) *Daily Star* in 1954, and he also handled publicity for the Lyric Theatre and Robertson Potter Co. before joining Wilson.

JAMES L. SIMMONS, president and manager of Coffeyville Packing Co., Inc., Coffeyville, Kans., and a director of the parent company, Stahl-Meyer, Inc., New York City, has been elected vice president of Stahl-Meyer. Two other executives at the Coffeyville firm also have been promoted.

DUANE RANDALL, who has served for the past ten years as head cattle buyer, has been elected vice president of Coffeyville Packing for buying,



J. SIMMONS



L. COMPTON



D. RANDALL

and LELAND COMPTON has been elected vice president for sales. Compton has been with the company for nine years in charge of sales and also serves as assistant plant manager.

TRAILMARKS

A "key to the city" was presented by Mayor JOHN ANDERSON of Tacoma to HUGO SLOTKIN, president of Hygrade Food Products Corp., Detroit, during a reception for Slotkin in Ta-

coma, attended by city and county officials, armed forces officers and Tacoma industrialists. Mayor Anderson said the key was a token of the city's appreciation for the strong addition to Tacoma economy made by the local Hygrade plant.

HERBERT E. WELHENER, general manager of Peters Sausage Co., Ann Arbor, Mich., also has launched a new venture as president of Associated Laboratories, Inc., Ann Arbor, which is marketing a new chemical aluminum brightener.

RALPH WESTERFIELD of Westerfield's, Chicago, is chairman of the annual meeting committee of the National Association of Hotel and Restaurant Meat Purveyors. The group's 14th annual meeting has been set for October 29-31 at the Eden Roc Hotel, Miami Beach. Concluding event will be the annual banquet.

HERBERT GUGGENHEIM, formerly of Guggenheim, Chicago, and later with a beef killing plant in Wichita, Kans., has joined J. T. Murphy Co., Chicago packinghouse brokerage firm. He will be in charge of the beef department and can be reached at FInancial 6-5073.

The impressive float entered by the John Peters packing concern in the 1906 centennial parade at Williamsport, Pa., still had plenty of pictorial impact in a 50-year-old photo reproduced by a local newspaper recently as part of the city's 150th anniversary celebration. The float was the largest in the 1906 parade, and a photographer had to take two pictures to get the entire scene. Eight horses pulled two dray wagons hitched together. A special ice cooler aboard the float contained 14 freshly-butchered hogs, and a coal-fired boiler heated water to cook hot dogs for free distribution. The firm now is known as John Peters Sons. "I think we have been subscribers during the entire period," J. CLARENCE PETERS, general manager, wrote the NP. He is a partner in the firm with RAYMOND, PHILIP and DEWEY PETERS.

DEATHS

RALPH R. FREDENBURGH, 53, general sales manager of the Armour and Company plant at Rochester, N. Y., for the past six years, died July 16 after a short illness. He served with Armour for 35 years.

SAMUEL ISAAC, 52, eastern sales manager of Independent Casing Co., Chicago, for many years and an employee of the company since 1929, died of a heart attack July 20 at



LEAVING BEHIND a safer place for employees to work because of his diligent efforts, Walter Webb (center), safety director of the Chicago plant of Armour and Company, retired recently after 49 years with the firm. He served as head safety inspector of the Chicago plant for 17 years and was named safety director in 1951. For the past year he also was editor of the Chicago Armour Star. Shown with Webb at employees' party honoring him on retirement are his wife, Theresa, and C. L. Campbell of the superintendent's office.

Saranac, N. Y., while on his way to visit one of his daughters at camp. He is survived by two daughters.

WILLIAM B. MAYER, vice president of George Kern, Inc., New York City, suffered a fatal heart attack on a New York City street. He was with the firm for 33 years.

DR. R. S. ROBINSON, 65, secretary of the South Dakota livestock sanitary board for more than 20 years, passed away after a long illness.

DR. ROY EUGENE PETERSON, 58, who recently was named inspector in charge of the meat inspection service at Little Rock, Ark., died after a short illness. He had been in government service for 25 years and previously served at Memphis, Tenn.; Green Bay and Chippewa Falls, Wis.

RUSSELL M. (PINKY) RATNER, 42, president of Santa Monica Meat & Provision Co., Santa Monica, Calif., passed away last week. He had been ill for several months. Ratner served as a past president and director of the Associated Meat Jobbers of Southern California. In ten years, he and his brother, MORRIS, built the Santa Monica firm into one of the leading hotel and restaurant supply houses in the Southern California area. Surviving are the widow, JERI, and two young sons.

RUSSELL E. HICKERNELL, 65, administrative assistant in the USDA Meat Inspection Branch, died recently. He had been with the meat inspection division since 1923 and for the past several years handled personnel matters for MIB.

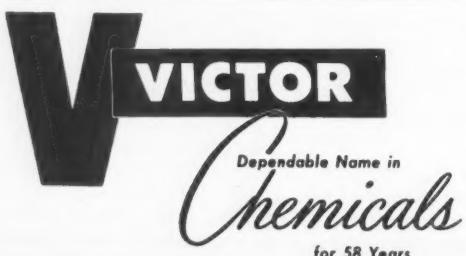
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NP728

Operations

Layout for Gas Singeing by One Operator

By H. NYE JOSLEYN

A ONE-MAN gas singeing layout that will satisfactorily handle up to 600 hog carcasses an hour can be constructed by a good plant maintenance department. Ease of operation is obtained by counter-balancing a hand manipulated torch and by the use of a turning rail which automatically rotates the carcass while it is in the work area. The torch flame, backed up by an asbestos water wall, is ignited by a pilot light so constructed that it will not blow out under the adverse conditions of normal operation. The more inaccessible hind feet are singed automatically by

of the coupling as shown in the drawing below.

After assembling the coupling and disc onto the long $\frac{3}{4}$ -in. pipe thread, the end of the extended threaded pipe is capped off square and flat by welding on a $\frac{1}{8}$ -in. thick disc. A $\frac{3}{16}$ -in. hole is drilled cleanly into the center of this disc. The size of this orifice is of primary importance in assuring satisfactory performance of the torch with the applied 6-lb. gas pressure. Using four short pieces of $\frac{3}{8}$ -in. rod, the long thread is welded squarely into the center of the 6-in. end of the concentric reducer allow-

ing the orifice to extend about 2 in. into the large pipe.

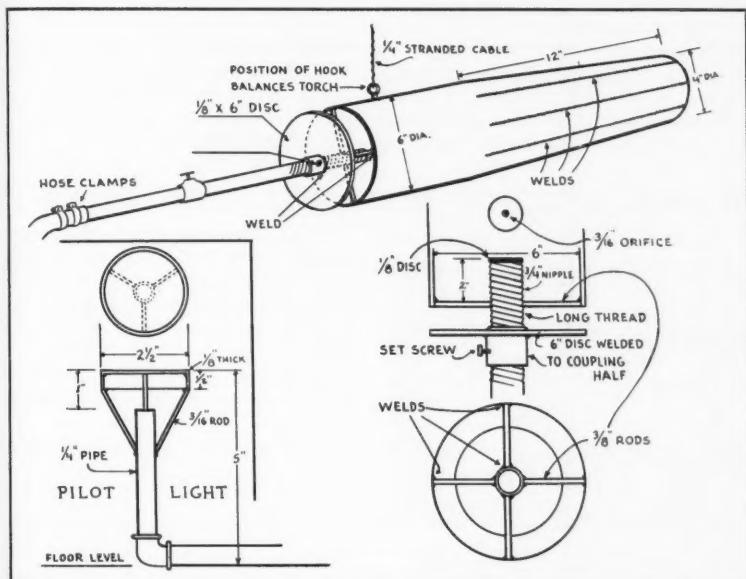
In completing the assembly of the handle the $\frac{3}{4}$ -in. brass globe valve is turned away from the operator at right angles to the balancing hook on top of the torch. A $\frac{1}{2}$ -in. hose is firmly clamped to the end of the handle and extended loosely over the floor to a shut off valve conveniently located on an adjacent wall or column. A fine stranded flexible cable is run from the balancing hook, over ceiling pulleys, to a suitable out-of-the-way position for the weights.

To make a pilot light that will not blow out under adverse conditions a $\frac{1}{8}$ -in. thick metal cap is fastened into an inverted position, by short pieces of $\frac{3}{16}$ -in. rod, over the open end of a $\frac{1}{4}$ -in. pipe. The pilot light is conveniently located on the floor near the water wall.

The water wall provides a back stop for the heat of the torch and shields nearby workers engaged in other operations. It is placed just far enough back from the conveyor chain to give good clearance for the larger carcasses. A minimum amount of water is used to prevent excessive heating of the wall.

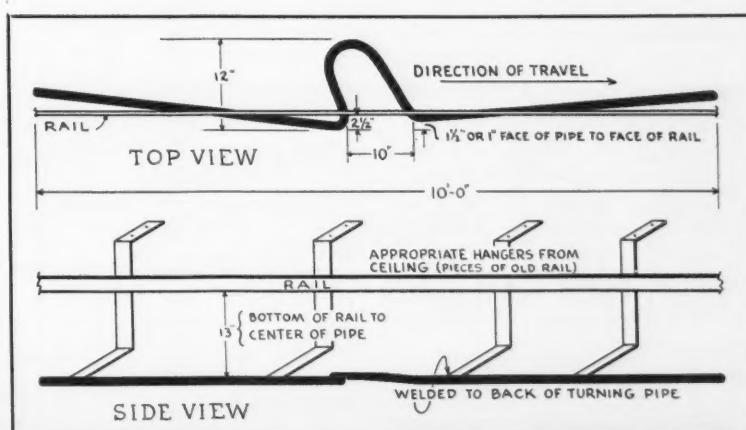
The turning rail rotates the carcass one half turn directly in front of the torch so that all sides can be equally singed. Reasonable care in positioning the turning pipe to the conveying rail is important for smooth operation.

Two smaller 10 in. long hind feet singeing torches are constructed similarly to the larger torch with the exception that each has an individual pilot light fastened directly to the flame end. They are located one on either side of the rail. To avoid oversingeing when the conveyor chain stops, a magnetic valve, hooked up electrically with the chain drive power, shuts off the gas supply. When the chain starts the gas line is opened



two small gas torches which are synchronized with the carcass conveyor chain drive.

In making the torch an unthreaded piece of 6-in. black pipe 18 in. long is welded to form a 4-in. concentric reducer. Then two $\frac{3}{4}$ -in. by 12-in. galvanized pipe nipples are made ready, one thread on one nipple being extended to make a running thread 4 in. long. Half of an extra heavy $\frac{3}{4}$ -in. pipe coupling is retapped to run easily on the long thread. One end of this coupling half is welded at right angles through the center of a previously prepared $\frac{1}{8}$ -in. x 6-in. flat iron disc. A hole suitable for a $\frac{3}{16}$ -in. set screw is drilled and tapped in one side of the outer end



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Send for the interesting folder of formulas, new ideas for using these delectable seasonings, and a kit of test samples. You've a real treat and a lot of pleasant surprises in store for you. Send for it today—it's free!

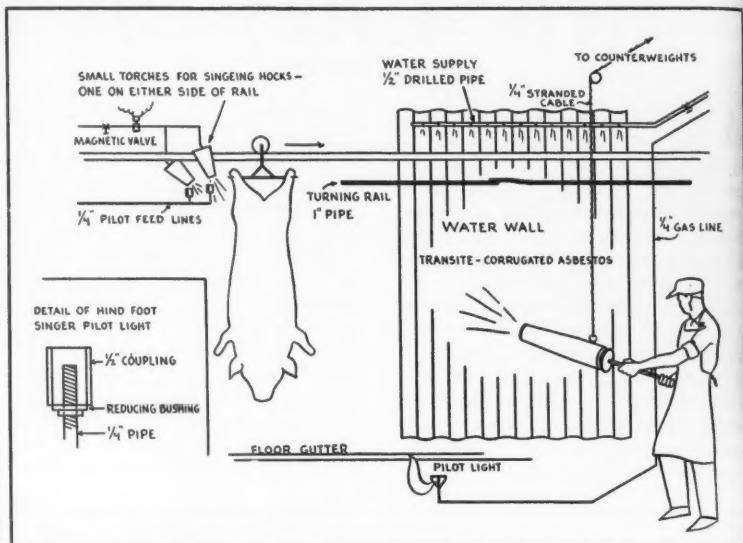
BASIC FOOD MATERIALS INC.

853 STATE ST.
VERMILION, OHIO

and the torches are ignited by the respective pilot lights.

In operating the large singeing

are not necessary provided that the pressure of the gas employed remains reasonably constant.



torch the 6-in. disc on the running thread is adjusted to give the most effective flame. After the set screw is fastened down, day-to-day changes

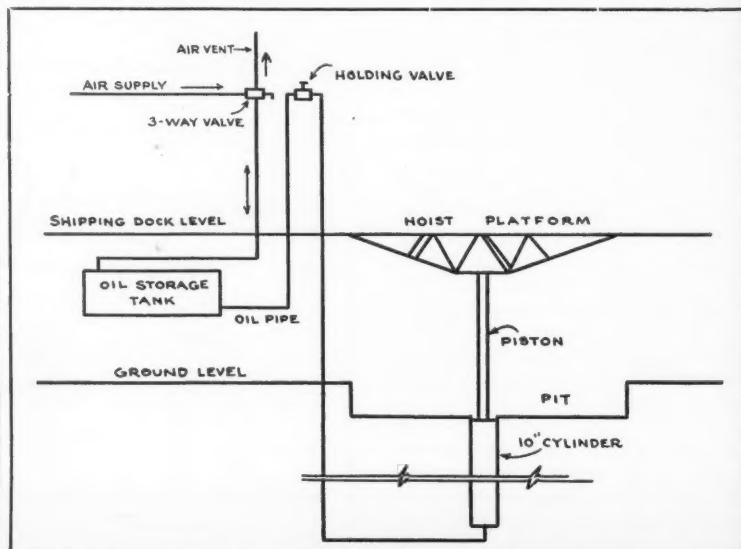
Many of the elements in the layout—rail, water curtain, etc.—can be used in conjunction with a commercial singeing torch.

SHIPPING DOCK HOIST SPEEDS SEITZ TRUCK LOADING

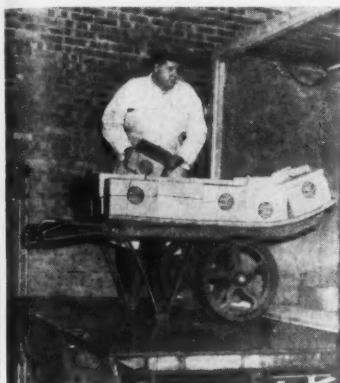
Variable floor elevation for a part of the shipping dock at the Seitz Packing Co., St. Joseph, Mo., makes it easier to load or unload meat trucks with different floor levels. Trucks having a wide range of floor heights are readily serviced with little additional effort. In-plant trucks are wheeled onto a hydraulic hoist platform adjoining the dock and, in a matter of seconds, raised or lowered to any convenient position.

Demonstrating use of hoist in page 35 picture is Ted Hockenover, shipping supervisor, who says that it is worth its weight in gold in moving trucked material in and out of the plant.

Assembled by plant mechanics from an abandoned garage automobile greasing lift, cost of the hoist was \$60. Construction of an angle iron frame to support a heavy piece of non-skid floor plate, and fastening



the assembly to the piston, was accomplished almost entirely by welding. Hinged flaps on the inner dock side eliminate wheel bumps and al-



PRODUCT being loaded into motor truck from the hoist platform.

so, when the platform is positioned slightly above dock level, allow an appreciated downhill start for loaded trucks on their way into the plant.

The hoist is powered by a 10-in. cylinder. Compressed air admitted to an oil reservoir forces the oil into the cylinder and raises the piston and platform. A three-way valve either feeds high pressure air into the oil reservoir or vents the air to atmosphere. The platform is locked positively in place by closing a valve on the oil pipe between the reservoir and cylinder. The air valve raises or lowers the platform while the oil valve locks it in place.

New Packaging Film

A new packaging film, VCA, has been developed by the research and engineering division, Standard Packaging Corp. A combination of specially treated Mylar, special adhesive and 150 to 200 gauge polyethylene, the film has been subjected to extensive testing as a packaging material for frankfurters and sliced luncheon meats.

In the frankfurter tests, 770 packages using 33 different film combinations were held at temperatures of 40 to 50° F. and various levels of humidity. Tests showed a direct relationship between greening action and gas transmission rate of the film. Test samples using the new material were Flex-Vac or inert gas packaged; they showed no signs of greening after four months.

Using the same packaging technique, and storage conditions polycello material had a shelf-life of three to five weeks. Under relative humidity conditions higher than 80 per cent,

this shelf life was reduced to one to three weeks.

Field tests conducted with sliced luncheon meats packaged in the Flex-Vac technique with VCA proved that product does not discolor under standard display case lights. This is said to hold true for spiced luncheon meats and bologna.

Oregon Fair Trade Act Ruled Unconstitutional

Oregon's Supreme Court unanimously ruled recently that the state's fair trade act is unconstitutional and void as it applies to nonsigners of minimum resale price contracts.

Similar to the fair trade laws of many other states, the 1935 Oregon law contains a "nonsigner" clause allowing manufacturers to bind all retailers in the state to minimum resale prices for their products through contracts requiring the signature of only one retailer.

The high court's members agreed unanimously that the law was an unconstitutional delegation of legislative authority and four justices found in a majority opinion that it also violated the due process clause of both state and federal constitutions.

Action by the court was in a suit brought by the General Electric Co. against a Portland appliance dealer.



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Order now to assure your loaves sausage and specialties the number-one sales position on the fall and winter market. These crisp, uniformly bright red "California Wonder" Sweet Peppers will give your products the same high quality appeal you have long enjoyed from the use of GOLDSMITH Diced Sweet Pickles. We urge you to order now for early delivery, subject to approval of price.

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- MEANS LOWER COSTS, HIGHER PROFITS

Diced Sweet Pickles, 5/16"-7/16" in size,
340 pounds drained weight per 50 gallon barrel.
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285 pounds drained weight per 50 gallon barrel.
Diced Dill Pickles, 5/16"-7/16" in size,
300 pounds drained weight per 50 gallon barrel.
Red Pimento Hulls,
285 pounds drained weight per 50 gallon barrel.

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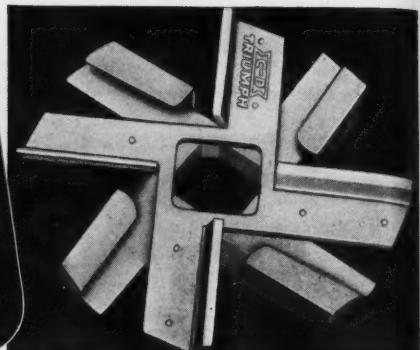
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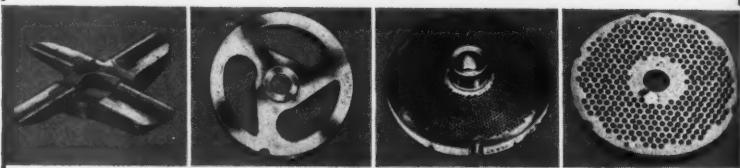
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Western Groups Hear What Research Means To Industry

What research means to the meat industry was underscored by a University of Chicago biochemist this week at a luncheon meeting of the Rotary Club in Madera, Calif.

Dr. B. S. Schweigert, assistant director of research and education of the American Meat Institute Foundation at the university, told of new developments in extending the keeping qualities of meat, in tenderization of beef, in improving and speeding up the production of summer sausage, in new uses for animal fats and in improved processing for cattle hides. (The projects have been discussed in previous issues of THE NATIONAL PROVISIONER.)

Schweigert explained that the foundation has a staff of 55 research scientists supported by contributions from domestic and overseas meat packing companies. The foundation was set up in 1947 as an affiliate of the university and also participates in the training of graduate students at the university.

The foundation research is seeking ways to improve the tenderness of lower grades of beef to avoid the costly and wasteful feeding of heavy concentrates to beef cattle, Schweigert said.

Meat preservation is being tackled in two ways: through irradiation and through the use of antibiotics to kill off harmful bacteria. These processes would be supplemental to existing freezing, refrigeration and heat techniques.

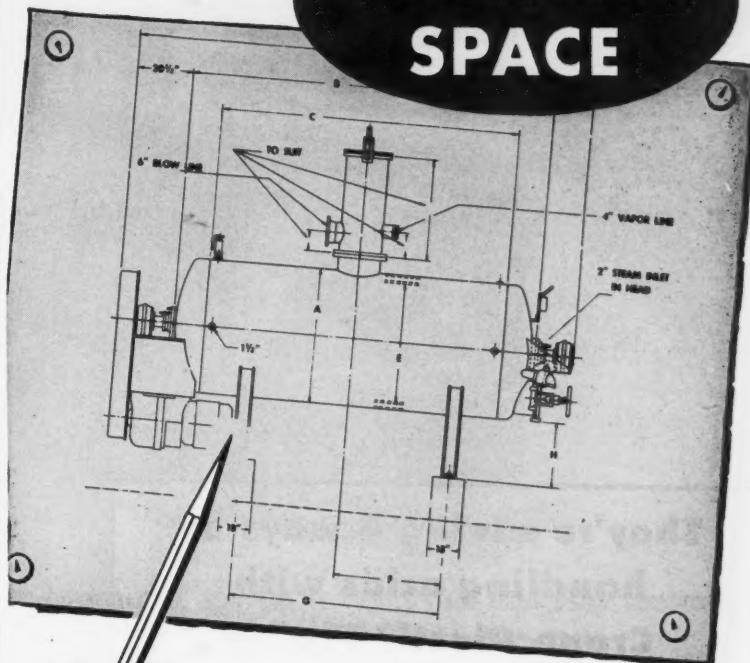
Pilot plant tests look promising in using pure culture starters in producing summer sausage, Schweigert continued. A more uniform product, fewer failures and a shortening of the processing time from seven days to two are some of the advantages.

Synthetic detergents depressed the price of animal fats previously used in soap making, but new uses for the fats in commercial feeds for poultry and livestock have resulted in some price recovery, Schweigert declared. He said the increased value amounts to about \$75,000,000 a year, at least part of it attributed to the foundation's work in controlling rancidity with antioxidants.

Also in the experimental stage are foundation experiments to remove non-leather making materials from hides before they go to the tannery. Schweigert said more than half of such material can be removed, which yields a high potential freight saving as well as other advantages. The chemical makeup of hides also is

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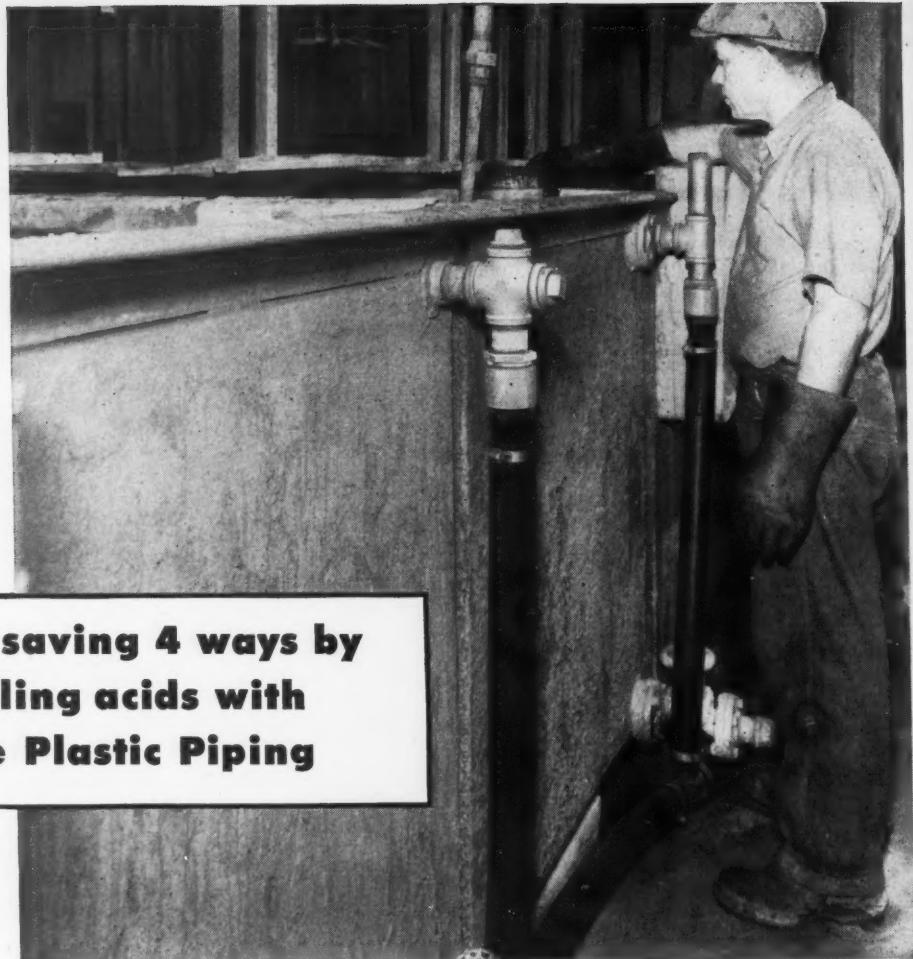
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They're saving 4 ways by handling acids with Crane Plastic Piping

THE CASE HISTORY—Globe-Union Inc., leading storage battery builder, in its Milwaukee plant, might have decided plastic piping wasn't for them and let it go at that. Instead, they gave Crane plastic products a fair trial, and here are the results.

On hydrochloric acid lines to zinc-plating tanks, the metal pipe and fittings formerly used had to be replaced completely about every month. Corrosion was the cause.

With Crane polyethylene pipe and Crane plastic fittings in this same service, after more than 3 months there is no sign of deterioration and no apparent need of early replacement.

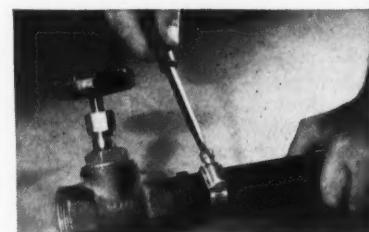
On battery test tanks, Crane

plastic piping, exposed to built-up sulphuric acid concentration, looks good as new after more than 4 months' service.

Savings with Crane plastic piping are adding up 4 ways. Plastic cancels the need for costlier metal pipe. It is installed in a fraction of the time it takes for metal pipe and fittings. It reduces installation to a one-man job with simple hand tools. The longer life of plastic is saving replacement, maintenance and housekeeping costs.

Proved in severest services, Crane plastic piping is giving Globe-Union equal satisfaction on many low-pressure air and water lines. Here freedom from sweating is another advantage of plastic.

Once you know the facts of quality-designed, quality-made Crane polyethylene pipe and Crane plastic insert fittings, you, too, will see many opportunities for saving with this modern piping. Call your local Crane Representative today, or write to address below.



Crane adapter makes plastic-to-metal joints easy

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under study to develop new uses for leather.

The part being played by research in the solution of meat industry problems also was discussed earlier by Schweigert at several other western meetings. He addressed meetings of meat packers in Oakland, San Jose and Sacramento and a Reno gathering of the western division of American Society of Animal Production and American Dairy Science Ass'n.

Essex Packers' Profit Dips to \$82,844 in Year

Net profit of Essex Packers, Ltd., Hamilton, Ont., declined 12.1 per cent to \$82,844 in the year ended March 31 from \$94,244 the previous year, H. Poworoznyk, president and managing director, reported.

Sales tonnage remained constant although dollar value was somewhat lower due to lower average prices, he said. The company introduced several new lines of canned meats, vacuum-packed sliced cooked meats and a complete line of portion control frozen meats for hotels, restaurants and institutions during the year.

WSMPA Dinner Meetings Set For Portland and Seattle

WSMPA has scheduled regional dinner meetings for Oregon and Washington members next month.

The first will be at the Columbia Athletic Club, Portland, Friday, August 10, with cocktails beginning at 6 p.m. and dinner at 7 p.m. The Washington meeting is set for the same hours on Tuesday, August 14, in the Junior Ballroom of the Olympic Hotel, Seattle. E. F. Forbes, WSMPA president, will address both groups.

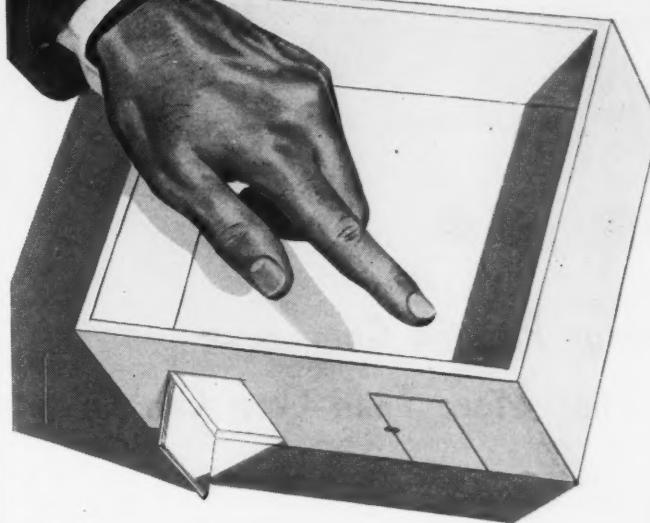
Firm Awards \$5,000 Grant For Anaplasmosis Research

Research to find the agent that causes anaplasmosis, a costly infectious anemic disease in cattle, will continue at an Oklahoma A & M college field laboratory at Pawhuska under a \$5,000 grant from the American Cyanamid Co. The disease, which is spreading over the U. S., now causes annual losses of more than \$9,500,000.

This is the third year that American Cyanamid Co. has supported the program with grants. Research men will attempt to grow the disease-causing organism in test tubes in the hope that eventually a vaccine can be developed that will cut down the 50 to 75 per cent death rate among infected adult cattle.

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ABOVE: W. E. Daniels and Kenneth Kurtz check plans. LEFT: Constructed to federal specifications present addition extends from old office toward front of plant.

Fort Dodge Packing Company Proves That More Than Corn Can Grow Rapidly in Iowa

FAST growth of a successful small beef plant is readily apparent at the Fort Dodge Packing Co., Fort Dodge, Ia., where, in less than three years since the start of operations, a second major expansion program is under way. The company was off to a good start when a gain in business during the first year made it necessary to add more cooler and offal freezing space to double output.

While the present program will not immediately increase the daily slaughter of over 100 cattle in eight hours on a single bed line, operations will be made smoother and cooler space added in preparation for later enlargement of the slaughtering area.

Devised to fill immediate needs and prepare for the future, a \$65,000 addition housing more offices, a new boiler room, refrigeration engine room, mechanical department and employees' welfare facilities, will soon

be finished. Included in this move is the installation of new refrigeration equipment in the beef coolers and offal freezer to increase the plant's cooling capacity.

Plans are already drawn up for a new 40 ft. x 60 ft. beef cooler to be started after completion of the present project.

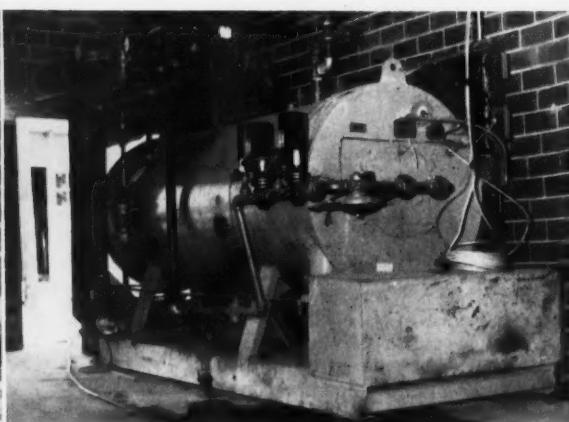
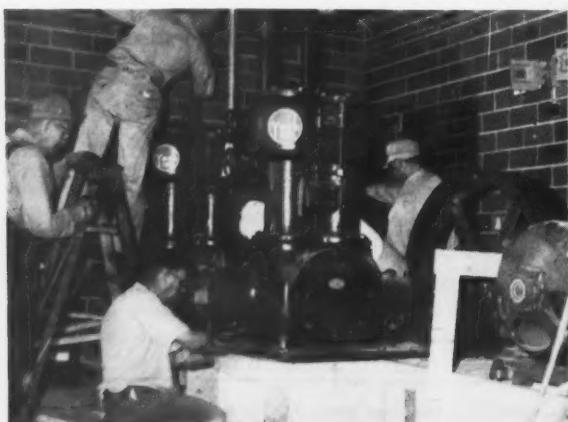
Designed by the architectural firm of Willis Regier of Omaha, all new structures will be of glazed tile and concrete construction. An innovation in floor construction in the nearly completed building is the laying of a thick plastic sheeting over 8 in. of tamped crushed rock for moisture proofing against ground dampness. On top of the plastic is 6 x 6 in. wire mesh reinforcing steel overlaid by a 9-in. poured slab of dense concrete. Floor surfaces are pitched $\frac{1}{4}$ -in. to the foot to 4-in. trapped drains. Windows are factory type with steel sash

and trim. Ceilings are of Flexicore precast concrete slabs 8 in. wide and up to 20 ft. in length. Roofing is 20-year bond pitch and gravel. Lighting is by incandescent lamps having an intensity of 20 foot candles for general lighting and not less than 50 foot candles in areas of detailed work or inspection.

In the new boiler room a Steam-Pac generator is already in place and producing steam for plant use. Fuel is natural gas with automatic controls by the Minneapolis-Honeywell Co.

Two new 6 in. x 6 in. 2-cylinder vertical York ammonia compressors are being installed in the engine room to replace a number of smaller machines which were previously connected individually to separate coolers and used different refrigerant liquors. Operation will be entirely automatic. Old condensers are being replaced by a water-saving blower type

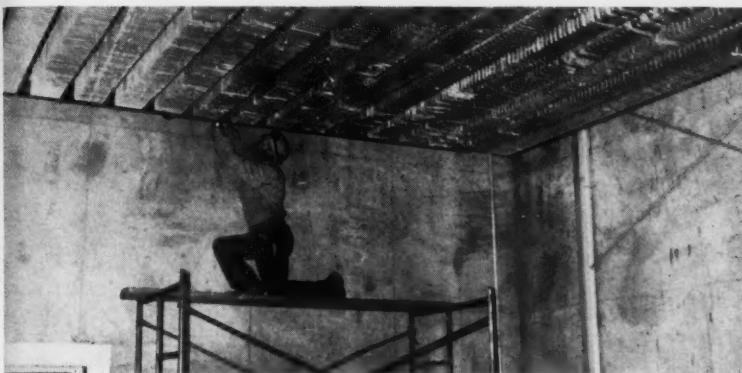
LEFT: Refrigeration engine room is rushed to completion. RIGHT: Packaged boiler making steam shortly after its installation.



installed on the roof. All refrigeration piping is joined by welding.

Floor type cooling units in the beef coolers are being changed to others of greater capacity. In the offal freezer large $1\frac{1}{4}$ in. pipe finned

hard cement plaster steel-troweled. The floor will be moisture proofed by an overlapping membrane laid over two 2-in. layers of cork on top of 5-in. of concrete. Over the membrane will be poured a 1½-in. mini-



OVERHEAD FINNED COILS are being installed in offal freezer to increase refrigeration.

coils have been placed to cover the entire ceiling area. Defrosting will be by hot refrigerant gas.

The new cooler, following out the overall design of the plant in construction, will be of glazed tile and concrete. Ceiling will contain 4 in. of cork insulation over 8 in. x 16 in. Flexicore slabs supported by steel beams. Walls will have the same insulation with interior finish of $\frac{1}{2}$ -in.

mum thickness slab of highly concentrated concrete with rough surface.

The organization is owned by seven actively participating partners. Howard Dutcher is president; Wilbur Brundage, vice-president; W. E. Daniels, general manager; Kenneth Kurtz, superintendent; Franklin Deane in charge of transportation; Roy Myers, sales manager and Martin Nelson, country buyer.

SEE INDUSTRY USE SOON OF RADIATION, ANTIBIOTICS

Use of radiation and antibiotics treatments as aids in the preservation of food is foreseen in the not-too-distant future by L. E. Clifcorn of American Can Co., outgoing president of the Institute of Food Technologists.

Addressing the annual meeting of the Institute at St. Louis recently, Clifcorn said: "Low energy treatments for the extension of shelf life and combination treatments with heat, refrigeration and/or antibiotics are particularly potential."

He said antibiotics are showing some interesting results in extending the storage life of poultry, fish, and even fruits and vegetables. The application of aureomycin to a poultry dip to extend the freshness and storage life of poultry has been approved for public use by the Food and Drug Administration.

"Antibiotics offer us a new tool for the purpose of controlling spoilage bacteria, the first requirement for effective food preservation," said Clifcorn. "Further research may develop combinations of antibiotics of broad spectrum for effective preservation at elevated temperatures."

The Canco scientist said that com-

bination processes, with or without the knowledge that is being developed on radiation and antibiotics, will offer new methods for processing foods in the future. These processes will not replace canning, or freezing, he added, but may, in combination with those procedures, eliminate many problems of the food-preservation industry and increase its overall business potential.

Canco's G. B. Pratt and O. F. Ecklund, reporting on organoleptic studies on irradiated foods, said the possibility of sterilizing food by means of high energy radiation, such as gamma radiation from radioactive isotopes or cathode radiation from machine generators, has been conclusively demonstrated. It has been obvious from the first, however, that flavor and appearance changes may occur to influence acceptance by either the military or the civilian market, they explained. Appropriately, the flavor and appearance changes during irradiation are receiving wide attention.

In order to obtain some information on the effect of storage on the organoleptic qualities of irradiation-sterilized meats—ground beef,

tenderloin, cured pork, luncheon meat and ham in 211 x 300 cans—were sterilized by irradiation, stored at 40°, 70°, and 98° F. and examined carefully at intervals up to three years.

Statistical analysis of taste test scores showed significant off-flavor in each of the irradiated meats. In every case important changes in appearance or flavor developed on storage. Some of these changes, but by no means all, might be attributed to enzymatic action, Pratt and Ecklund said.

The use of organic reductants in the canning of luncheon meat was described by Paul W. Hardy, J. S. Blair and G. J. Krueger of the American Can Co. research and technical department. Canned luncheon meat occasionally develops brown discoloration on specific localized areas on the surface of the block of meat, they pointed out. This is due to oxidation of the meat pigment by nitrite, a reaction which is catalyzed by iron ions also attributable to the attack on the can wall by nitrite as the most active oxidant present.

Previous experience has shown that this trouble can be minimized by welding to the interior surface of the can a small piece of aluminum, which acts as a sacrificial reductant.

The meat industry has ascertained that ascorbic acid is helpful in the curing of meat for reasons that are based upon its ability to reduce nitrite ion to nitric oxide during the curing process. In the present Canco work, the scientists said, it has been found that the use of ascorbic acid during curing yields a product which, when canned, is much less prone to develop localized discoloration. The use of reductone instead of ascorbic acid was reported to give similarly beneficial results.

The complete mechanism of the interaction between nitrite and ascorbic acid is imperfectly understood at present, but evidence exists which shows that this system is extremely susceptible to influence by atmospheric oxygen, they explained.

Neb. Group OK's Check-Offs

Nebraska Stockgrowers Association members at their recent 67th annual convention endorsed and pledged support to a producer-sponsored educational and promotional campaign for meat products to be financed by a check-off fee system. The resolution approved of a mandatory check-off of 10¢ per head on cattle, 5¢ on hogs and $2\frac{1}{2}$ ¢ on sheep. A provision was added whereby those who do not wish to participate could have their deductions refunded.



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Cattle and Hog Slaughter Up

Slaughter of all species, except sheep and lambs, increased and the total meat production reached the largest volume since mid-June. Hog slaughter was the largest of the past five weeks, while cattle slaughter, with one exception, was the largest since January.

Week Ended	BEEF		PORK		TOTAL MEAT PROD. Mill. lbs.	
	Number M's	Production Mill. lbs.	(Excl. lard)	Number M's	Production Mill. lbs.	
July 21, 1956	416	228.4		1,010	138.8	
July 14, 1956	413	230.9		973	133.1	
July 23, 1955	375	198.8		837	118.7	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mill. lbs.
	Number M's	Production Mill. lbs.	Number M's	Production Mill. lbs.	
July 21, 1956	156	21.4	269	11.6	400
July 14, 1956	147	19.8	283	12.5	396
July 23, 1955	131	17.4	268	11.6	346

AVERAGE WEIGHTS AND YIELD (LBS.)						
Week Ended	CATTLE		HOGS			
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
July 21, 1956	980	549	250	137		
July 14, 1956	990	559	247	137		
July 23, 1955	958	530	252	142		

Week Ended	CALVES		SHEEP AND LAMBS			LARD PROD. Per cwt.	TOTAL Mill. lbs.
	Live	Dressed	Live	Dressed	cwt.		
July 21, 1956	245	137	88	43	—	32.8	
July 14, 1956	245	135	90	44	—	32.8	
July 23, 1955	237	133	91	42	15.1	35.0*	

*Estimated by the Provisioner

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 240,100,000 lbs. on July 14. This was a 7 per cent drop from 259,300,000 lbs. on June 30.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

July 14 stocks as
Percentage of
Inventories on
June 30 July 16
1956 1955

HAMS:
Cured, S.P.-D.C. 106 90
Frozen for cure, S.P.-D.C. ... 94 65
Total hams 100 105

PICNICS:
Cured, S.P.-D.C. 103 65
Frozen for cure, S.P.-D.C. ... 84 110
Total picnics 89 92

BELLIES:
Cured, D.S. 92 88
Frozen for cure, D.S. 100 135
Cured, S.P.-D.C. 98 97
Frozen for cure, S.P.-D.C. ... 87 125

OTHER CURED MEATS:
Cured and in cure 99 102
Frozen for cure 93 93
Total other 96 98

FAT BACKS:
Cured, D.S. 105 125

FRESH FROZEN:
Loins, spareribs, neckbones,
trimmings, other—Totals. 91 100

TOT. ALL PORK MEATS 93 107
LARD 94 155
RENDERED PORK FAT 78 86

MIB Memo On 'Center Cut'

Center cut pork loins are the subject of MIB Memorandum 232, which reads:

"The term 'Center Cut' may be used in connection with labeling material for pork loins from which the shoulder end has been removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage and from which the ham end of the loin has been removed by cutting crosswise to its length anterior to the cartilage on the tuber coxae."

"The term 'Center Cut Pork Chops' may be used to identify chops cut from any portion of a center cut loin."

Packer Using Pun in Push

The pun, long looked upon as the "lowest form of humor," is proving its worth as an attention getter in an ad that Merkel, Inc., Jamaica, N. Y., has been running in major New York metropolitan newspapers.

"Don't be a ham fool," the ad admonishes and then goes on to explain that shoppers can be "penny wise and ham foolish" in selecting meat for the family. Copy emphasizes "the quality buy is the thrifty buy."

Transportation Costs Up

Unless packers selling on a c.a.f. basis are obtaining the full amount of increased transportation and selling charges, they are whittling their already small average margins by one-fourth to one-third, according to an analysis by H. C. Liebmann, secretary-treasurer, Liebmann Packing Co.

The result of the 15 per cent increase in railroad freight rates, as applicable May 2, 1952, and the more recent 5 per cent increase of March 7, 1956, is brought out below:

TRANSPORTATION CHARGES

As of April 3, 1951

Shipped to New York, N.Y. from Green Bay	
1. Initial icing at Green Bay, Wisconsin	
Ice 11,000 lbs. @4.96 NT	27.28
10% Salt, 1100 lbs. @.99 per cwt.	10.89
2. Top icing after loading and before forwarding 2,000 lbs. ice	4.96
200 lbs. salt	1.98
3. Rate from Green Bay to New York, N.Y.	
Min. wt. 21,000 lbs. @1.48 per cwt.	312.90
4. Icing in transit at two stops	
1 ton ice and 15% salt at each stop	
5. Ice 2000 lbs. @6.01 NT	6.01
6. 2000 lbs. @6.01 per cwt.	2.07
7. Salt 300 lbs. @.99 per cwt.	2.97
8. Salt 300 lbs. @.99 per cwt.	2.12
9. Switching at stops 1.06 per stop x 2	
10. Transportation tax 3%	11.13
	TOTAL: \$389.22

\$1.853 per cwt.
.125 Selling Brokerage
\$1.978 per cwt.

As of April 27, 1956

1. Initial icing at Green Bay, Wisconsin	
Ice 11,000 lbs. @5.70 per NT	31.35
Salt 1100 lbs. @1.04 per cwt.	11.44
2. Top icing after loading and before forwarding 2000 lbs. ice	
200 lbs. salt	2.08
3. Rate from Green Bay to New York, N.Y.	
Min. wt. 21,000 lbs. @1.80 per cwt.	378.00
4. Icing in transit at two stops	
1 ton ice and 15% salt at each stop	
5. Ice 2000 lbs. @6.91 per NT	6.91
6. Ice 2000 lbs. @6.91 per NT	6.91
7. Salt 300 lbs. @1.04 per cwt.	3.12
8. Salt 300 lbs. @1.04 per cwt.	3.12
9. Two switchings at 1.22 per switch	2.44
10. Transportation tax 3%	13.30
	TOTAL: \$464.37

\$2.211 per cwt.
.15 Selling Brokerage
\$2.361 per cwt.

As of April 3, 1951

Shipped to New York, N.Y. from Chicago	
1. Initial icing at Chicago, Ill.	
Ice 11,000 lbs. @5.75	31.63
10% salt 1100 lbs. @.99 per cwt.	10.89
2. Rate from Chicago to New York, N.Y.	
Min. wt. 21,000 lbs. @1.43	300.30
3. Icing in transit at two stops	
1 ton ice and 15% salt at each stop	
4. Ice 2000 lbs. @6.91 per NT	6.91
5. Ice 2000 lbs. @6.91 per NT	6.91
6. Salt 300 lbs. @.99 per cwt.	2.97
7. Salt 300 lbs. @.99 per cwt.	2.97
8. Switching at stops 1.06 per stop x 2	2.12
9. Transportation tax 3%	10.88
	TOTAL: \$373.78

\$1.78 per cwt.
.125 Selling Brokerage
\$1.905 per cwt.

As of April 27, 1956

1. Initial icing at Chicago, Ill.	
Ice 11,000 lbs. @6.61 per NT	36.36
Salt 1100 lbs. @1.04 per cwt.	11.44
2. Rate from Chicago to New York, N.Y.	
Min. wt. 21,000 lbs. @1.72	361.20
3. Icing in transit at two stops	
1 ton ice and 15% salt at each stop	
4. Ice 2000 lbs. @6.91 per NT	6.91
5. Ice 2000 lbs. @6.91 per NT	6.91
6. Salt 300 lbs. @1.04 per cwt.	3.12
7. Salt 300 lbs. @.99 per cwt.	3.12
8. Switching at stops 1.06 per stop x 2	2.44
9. Transportation tax 3%	12.95
	TOTAL: \$444.45

\$2.116 per cwt.
.15 Selling Brokerage
\$2.266 per cwt.

PROCESSED MEATS . . . SUPPLIES

Vacuum-Sealed Frozen Cuts Introduced In New York

Metropolitan New York is getting a look at what is said to be the only full line of vacuum-sealed frozen meat cuts during a test now being run at



APPEARING AS "Dorothy Darling," TV actress Lisa Loughlin displays package of Darling's Delicious frozen top sirloin steak, pleasing L. Luongo, market manager.

the Daitch-Shopwell supermarket in Ardsley, N. Y., by L. B. Darling Co., Worcester, Mass.

Two demonstrators are on duty beside the Darling display freezer, holding the Freez-O-Vac meat cuts. One offers a cooked sample of the meat, and the other explains pertinent facts about the line.

Highlighting the test was an appearance of TV's Lisa Loughlin as the Darling company's "Dorothy Darling." She assisted shoppers in se-

lecting cuts from the Darling line. The cuts are wrapped in a clear plastic vacuum-sealed package, which is then put in a protective waxed carton, which is designed in red, white and blue. Each carries a natural-color illustration of the particular meat cut within.

Local newspaper ads support the Daitch-Shopwell test. An in-store coupon program offers the consumer a special introductory cash bonus with each purchase. Darling expects to use the same advertising pattern with additional chains and independents throughout the Greater New York Area. Ad agency is the Blaine-Thompson Co., Inc., New York City.

'Fleet-Type' Hog Bests Human 100-Yard Record

"Speeder," winner of the first known pig derby in Canada, may be the forerunner of a new "fleet-type" hog.

The animal dashed 100 in 7.4 sec. to win the fourth heat in the Kemptville (Ont.) event and then went on to win the finals. The human record for that distance is 9.2 sec.

Object of the pig derby was to raise money for a service club's welfare and crippled children's work.

New Western Rate Ally

The executive committee of the Washington Wool Growers Association has voted to join the Western Livestock Industry and Meat Council, organized for the sole purpose of protecting western livestock and meat interests from injurious freight rates.

DOMESTIC SAUSAGE (l.c.l. prices)

Pork sausage, hog cas.	39	@43
Pork saus., bulk, 1-lb. 27	34	
Pork sausage, sheep cas., 1-lb. pkge.	45	@48
Pork sausage, sheep cas., 5-6-lb. pkge.	46	@49
Frankfurters, sheep cas.	47	@54
Frankfurters, skinless	.37	@41
Bologna (ring)	.35	@42
Bologna, artificial cas.	.31	@33½
Smoked liver, hog bungs	.42	@47
Smoked liver, art. cas.	.37	@40
New Eng. lunch spec.	.36	@48
Polish sausage smoked	.34	@50
Turkey and Blood	.39	@42½
Olive loaf	.41	@40½
Pepper loaf	.42	@45
Pickle & Pimento loaf	.38	@42

DRY SAUSAGE (l.c.l. prices)

Cervelat, ch. hog bungs	87@90
Thuringer	45@49
Farmer	69@72
Holsteiner	71@74
B. C. Salami	76@80
Pepperoni	6@68
Genoa style salami, ch.	96@103
Cooked Salami	42@46
Sicilian	81@84
Goteborg	69@72
Mortadella	48@51

SPICES

(Basis, Chgo., orig. bbls., bags bales)

Whole Ground

Allspice prime	1.00	1.10
Resifted	1.07	1.17
Chill. Powder	..	47
Chill. Pepper	..	41
Cloves, Zanzibar	.59	65
Ginger, Jam., unbl.	.83	90
Mac. Family Banda.	3.25	3.70
West Indies	..	3.36
East Indies	..	3.10
Mustard, flour, fancy	..	37
No. 1	..	33
West India Nutmeg	..	1.25
Paprika, Spanish	..	51
Pepper, cayenne	..	54
Pepper:		
No. 1	..	54
White	45	49
Black	40½	43½

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	.24	.29
Comino seed	.26	.31
Mustard seed:		
fancy	.23	
yellow Amer.	.17	
Oregano	.34	
Coriander		
Morocco, No. 1	.20	.24
Marjoram,		
French	.60	.65
Sage, P. Salmatian,		
No. 1	.58	.66

USDA Food Donations Are Doubled In Fiscal Year

Donations of surplus foods by the USDA reached a total of 2,015,200,000 lbs. during the fiscal year ended June 30, about 95 per cent more than was distributed in the previous year, the Department has reported.

These donations are made to recipients in this country and abroad under the direct distribution program conducted by the USDA's Agricultural Marketing Service.

Domestic donations to schools, institutions and needy persons amounted to 794,700,000 lbs. of food, an increase of 61 per cent over the previous year, and foreign donations rose 125 per cent to 1,220,500,000 lbs. in fiscal 1956.

Included in the total distributed were \$68,300,000 worth of canned and frozen pork and \$6,300,000 worth of lard.

The USDA said stocks of pork products acquired under the surplus-removal program are nearly depleted and no longer are being made available to institutions and needy persons. The small remaining stocks will be distributed to schools during the first months of the new school year.

Brighton Abattoir Bill

A bill to dissolve the Butchers Slaughtering and Melting Association (the Brighton Abattoir) was referred by the Massachusetts Senate to its ways and means committee after an adverse report by the mercantile affairs committee.

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds:	
Export, narrow, 32/35 mm.	1.10@1.35
Export, med. 35/38 mm.	90@1.10
Export, med. wide, 38/40 mm.	1.25@1.50
Export, wide, 40/44 mm.	1.40@1.65
Export, jumbo, 44/up	.20@.24.20
Domestic, regular	70@ .85
Domestic, wide	75@1.10
No. 1 weasands	
24 in. up	12@ 16
No. 2 weas., 22 in. up	9@ 14
Middle	
Sewing, 1 1/2@2 1/4 in.	1.25@1.65
Select, wide, 2@2 1/2 in.	1.85@2.10
Extra select	
2 1/4@2 1/2 in.	2.25@2.60
Bungs, exp. No. 1	25@ 34
Bungs, domestic	18@ 25
Dried or salt bladders, piece:	
8-10 in. wide, flat.	9@ 11
10-12 in. wide, flat.	9@ 11
12-15 in. wide, flat.	15@ 18

PORK CASINGS:

Extra narrow, 29 mm., and down

Narrow, 29@32 mm.,

Medium, 32@35 mm.,

Large, 36@38 mm.,

Special, 38@40 mm.,

Hog Bungs—

Sow 54@ 60

Export, 34 in. cut 45@ 52

Large prime, 34 in. 34@ 36

Small prime, 34 in. 25@ 27

Middle, 1 per set, cap off, 16@ 20

Sheep Casings (per bank):

26@28 mm. 5.25@6.00

24@26 mm. 5.50@5.95

22@24 mm. 4.90@5.25

20@22 mm. 4.00@4.30

18@20 mm. 3.00@3.25

16@18 mm. 1.85@2.30

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. \$10.31

Pure rfd., gran. nitrate of soda 5.65

Pure rfd., powdered nitrate of soda 8.65

Salt, in min. car. of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton 29.40

Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo. 27.40

Sugar—

Raw, 96 basis, f.o.b. N.Y. 0.14

Refined standard cane gran. basis (Chgo.) 8.60

Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, Ia., less 2% 8.35

Cerecose, Reg. per cwt.:

Cerecose, Reg. 7.59

Ex-Warehouse, Chicago 7.69

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7.40
6.14
8.60
8.35
7.89
7.69

56

Step-up Sausage Sales with

BULL MEAT BRAND® YOUTH RESIDES IN BINDER



A 6-TO-1 INCREASE

Absorbs and holds moisture up to six times its own weight.



TIGHT AS A DRUM

Sausage stays plump—retains all juices, flavor and nutrition.



HIGHER PROFIT

Holds up to 50% more moisture than any other binder—pays you back more than 20 times its actual cost!



B. HELLER & COMPANY

Chicago 15



Serving the Food Industry Since 1893

For free trial package, write to Department 5-31,
or consult your HELLER representative.

1956 B.H.&Co.

THE SMOKEHOUSE TEST SHOWS THE DIFFERENCE

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, July 25, 1956)

SKINNED HAMS

	Fresh or F.F.A.	Frozen	Fresh or F.F.A.	BELLYS	Frozen
10	10/12	42	21 1/2	6/8	21 1/2
11	12/14	43	21 1/2	8/10	21 1/2
12	14/16	44	22 1/2	10/12	22 1/2
13	16/18	43	22	12/14	22 1/2
14	18/20	41 1/2	21	14/16	21
15	20/22	37 1/2	20 1/2	16/18	20 1/2
16	24/26	36	19b	18/20	19b
17	25/30	35%	Gr. Amn.	D.S. Clear	
18	25/up, 2's in.	34n	17 1/2b	18/20	15 1/2n
19	Hams quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.		16	20/25	15 1/2
20	66/49.00		15	25/30	15
21	66/50.00		30/35	13 1/2	
22	66/50.50		12	35/40	12n
23	66/48.00		11 1/2	40/50	11 1/2n

PICNICS

	Fresh or F.F.A.	Frozen	Job Lot	Car Lot (Packed, f.o.b. Chicago)	FRESH PORK CUTS
1	26/24 1/2	4/6	246/24 1/2	Fresh	
2	26/24 1/2	8/10	226/24 1/2	Loins, 12/dn., .45@46	
3	26/24 1/2	10/12	21 1/2	Loins, 12/16	
4	26/24 1/2	8/up, 2's in.	20n	30 1/2@40 Loins, 16/20	
5				32/23.. Loins, 20/up	
6				32@33.. Bost. Butts,	
7				4/8	28 1/2@29
8				30@31.. Bost. Butts,	
9				8/12	28 1/2@29
10				36@37.. Ribs, 3/dn.	32
11				25.. Ribs, 3/5, .22%@23 1/2	
12				16.. Ribs, 5/up	16

FAT BACKS

	Fresh or Frozen	Cured	Job Lot	Car Lot (Packed, f.o.b. Chicago)	FRESH PORK CUTS
1	1/2	9 1/2n		Fresh	
2	1/2	9 1/2b		Loins, 12/dn., .45@46	
3	1/2	10		Loins, 12/16	
4	1/2	10 1/2		30 1/2@40 Loins, 16/20	
5	1/2	10 1/2		32/23.. Loins, 20/up	
6	1/2	10 1/2		32@33.. Bost. Butts,	
7	1/2	10 1/2		4/8	28 1/2@29
8	1/2	10 1/2		30@31.. Bost. Butts,	
9	1/2	10 1/2		8/12	28 1/2@29
10	1/2	10 1/2		36@37.. Ribs, 3/dn.	32
11	1/2	10 1/2		25.. Ribs, 3/5, .22%@23 1/2	
12	1/2	10 1/2		16.. Ribs, 5/up	16

OTHER CELLAR CUTS

	Fresh or Frozen	Cured	Job Lot	Car Lot (Packed, f.o.b. Chicago)	FRESH PORK CUTS
1	10 1/2	10 1/2		10 1/2	
2	10 1/2	10 1/2		14/16	
3	10 1/2	10 1/2		24	
4	10 1/2	10 1/2		24	
5	10 1/2	10 1/2		24	
6	10 1/2	10 1/2		24	
7	10 1/2	10 1/2		24	
8	10 1/2	10 1/2		24	
9	10 1/2	10 1/2		24	
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159	10 1/2	10 1/2		24	
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163	10 1/2	10 1/2		24	
164	10 1/2	10 1/2		24	
165	10 1/2	10 1/2		24	
166	10 1/2	10 1/2		24	
167	10 1/2	10 1/2		24	
168	10 1/2	10 1/2		24	
169	10 1/2	10 1/2		24	
170	10 1/2	10 1/2		24	
171	10 1/2	10 1/2		24	
172	10 1/2	10 1/2		24	
173	10 1/2	10 1/2		24	
174	10 1/2	10 1/2		24	
175	10 1/2	10 1/2		24	
176	10 1/2				

BY-PRODUCTS . . . FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, July 25, 1956

BLOOD

Unground, per unit of ammonia
bulk *4.75@5.00n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *5.75@6.00
Med. test *5.25@5.50n
High test *5.00n
Liquid stick, tank cars *1.50@1.75n

PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged, \$	72.50@ 79.50
50% meat, bone scraps, bulk	70.00@ 77.50
55% meat, bone scraps, bagged	72.50@ 89.50
60% digester tankage, bagged	72.50@ 79.50
60% digester tankage, bulk	70.00@ 75.00
80% blood meal, bagged	100.00@120.00
Steamed bone meal, bagged (Specially prepared)	85.00
60% steam bone meal, bagged	65.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia *4.25
Hoof meal, per unit ammonia 6.00@ 6.25

DRY RENDERED TANKAGE

Low test, per unit prot. *1.35n
Med. test, per unit prot. *1.25@1.30n
High test, per unit prot. *1.20

GELATINE AND GLUE STOCKS

	Cwt.
Calf trimmings (limed)	1.25@ 1.35
Hide trimmings (green salted)	6.00@ 7.00
Cattle jaws, scraps and knuckles per ton	55.00@57.00
Pig skin scraps and trimmings	7.25

ANIMAL HAIR

Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	50.00
Cattle switches, per piece	4@5
Winter processed, gray, lb.	21 $\frac{1}{2}$
Summer processed, gray, lb.	14

*Delivered, n—nominal.

TALLOWS and GREASES

Wednesday, July 25, 1956

The price list on inedible tallow and greases was steady late last week, as additional tanks of bleachable fancy tallow traded at 6 $\frac{1}{2}$ c, c.a.f. Chicago. There were inquiries in the market on other items, but offerings were on the light side. All-hog choice white grease sold at 7 $\frac{1}{2}$ c, delivered New York, and bids were made on bleachable fancy tallow at 6 $\frac{1}{2}$ c@7c, same destination, but these were unfilled. Edible tallow sold at 8 $\frac{1}{2}$ c, f.o.b. River, and 9c and 9 $\frac{1}{2}$ c, Chicago basis.

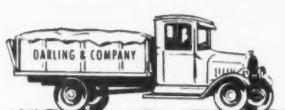
Eastern consumers talked lower levels at the start of the new week; bids of 7c, c.a.f. East, were heard on all-hog choice white grease, with offerings held up to 7 $\frac{1}{2}$ c; bleachable fancy tallow was bid at 6 $\frac{1}{2}$ c@6 $\frac{1}{2}$ c, same delivery point, product considered. Bleachable fancy was also bid steady at 6 $\frac{1}{2}$ c, Chicago. On one inquiry edible tallow was bid at 9 $\frac{1}{2}$ c, Chicago, and a tank traded on that basis. Edible was talked about on a

basis of 8 $\frac{1}{2}$ c, f.o.b. River points.

On Tuesday, several tanks of bleachable fancy tallow sold at 6 $\frac{1}{2}$ c, c.a.f. Chicago, or steady. The best eastern price paid for this grade was 6 $\frac{1}{2}$ c, c.a.f. East, as users there maintained their lower ideas. All-hog choice white grease sold at 7c, c.a.f. New York and was offered same basis; bids of 6 $\frac{1}{2}$ c were heard later in the day. No. 1 tallow sold at 6 $\frac{1}{2}$ c, same destination. The edible tallow market displayed a strong undertone, with the 8 $\frac{1}{2}$ c, f.o.b. River point offerings turning into bids, and salable product rising to 8 $\frac{1}{2}$ c@9c. It was reported, but unconfirmed, that some product traded at 9 $\frac{1}{2}$ c, c.a.f. Chicago. All-hog choice white grease was bid at 6 $\frac{1}{2}$ c, and bleachable fancy tallow at 6 $\frac{1}{2}$ c, c.a.f. New Orleans.

A few tanks of bleachable fancy tallow were reported to have sold Wednesday at 6 $\frac{1}{2}$ c@6 $\frac{1}{2}$ c, c.a.f. Chicago. Buyers were very quiet later in the day. All-hog choice white grease was offered at 7c, c.a.f. East, and bid fractionally lower. There were inquiries for bleachable fancy tallow at 6 $\frac{1}{2}$ c@6 $\frac{1}{2}$ c, c.a.f. East, depending on product. Yellow grease was bid at

THE TEST OF TIME . . .



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Ohio
Phone: VAlley 1-2726

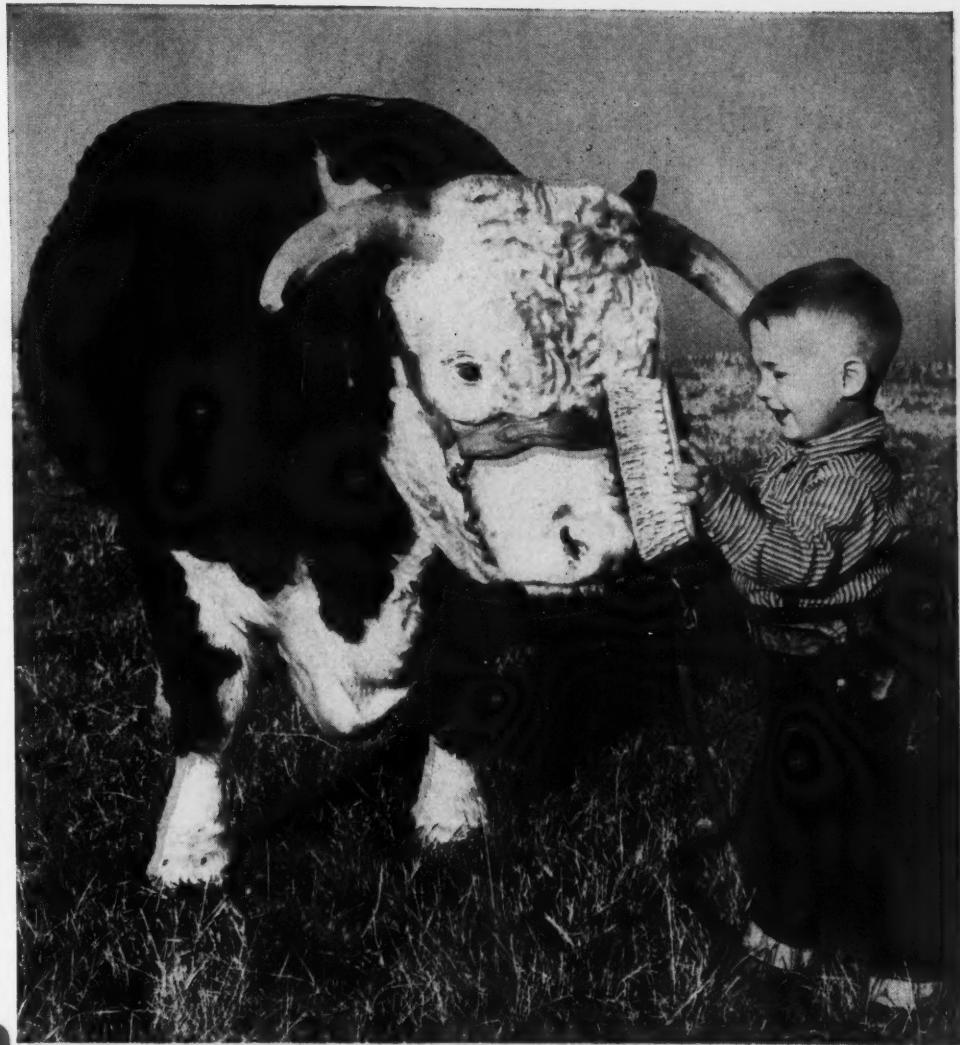
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"Spruce-up" your beef

THE ECONOMICAL WAY

Restaurant provisioners, baby food manufacturers and frozen meat manufacturers are "sprucing-up" their beef and building extra profits for their fabricating departments by using the Model 66A Townsend Membrane Removal Machine.

This machine removes all the tough membrane and fell from the exposed surfaces of such cuts as veal and beef tenders and strips, beef livers, etc.

By eliminating tedious, time-consuming hand labor, the Model 66A Townsend reduces labor costs tremendously. Yield is increased because the trim is limited to membrane only. There is no such thing as "cutting too deep", or "removing meat with the membrane".

It will pay you to write today for the complete information on the Model 66A Townsend Membrane Removal Machine.

Townsend ENGINEERING COMPANY

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HIDES AND SKINS

6c, e.a.f. New Orleans, for low acid and 5%e for regular production; the same was bid at 6%e and 6c, e.a.f. East, product considered. Edible tallow sold at 8%e, f.o.b. River and 8%e, Chicago basis:

TALLOWS: Wednesday's quotations: edible tallow 8%e, f.o.b. River, and 8%e, Chicago basis; original fancy tallow, 6%@6%e; bleachable fancy tallow, 6%@6%e; prime tallow, 6@6%e; special tallow, 5%@5%e; No. 1 tallow, 5%@5%e, and No. 2 tallow, 5c.

GREASES: Wednesday's quotations: not all-hog choice white grease, 6%@6%e; B-white grease, 5%@5%e; yellow grease, 5%e; house grease, 5c, and brown grease, 4%@4%e. All-hog choice white grease quoted at 7c, c.a.f. East.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JULY 20, 1956

	Open	High	Low	Close	Prev. Close
Sept.	15.42b	15.24	15.41b
Oct.	15.15b	15.04	15.22b
Dec.	15.00b	14.90	15.05b
Jan.	14.90b	14.80b	14.95b
Mar.	14.96b	14.82	14.95b
May	14.99b	14.75	14.95b
July	14.83b	14.62b	14.85b
Sept.	14.70b	14.50b	14.75b

Sales: 203 lots.

MONDAY, JULY 23, 1956

	Open	High	Low	Close	Prev. Close
Sept.	15.15b	15.16	14.50	14.55	15.24
Oct.	14.90b	14.76	14.40	14.40	51.04
Dec.	14.85	14.85	14.35	14.39b	14.30
Jan.	14.70b	14.35b	14.80b
Mar.	14.70b	14.45	14.45	14.28b	14.82
May	14.69b	14.68	14.45	14.28b	14.75
July	14.50b	14.50	14.35	14.28b	14.62b
Sept.	14.45b	14.25	14.25	14.15b	14.50b

Sales: 427 lots.

TUESDAY, JULY 24, 1956

	Open	High	Low	Close	Prev. Close
Sept.	14.50	14.61	14.25	14.35	14.55
Oct.	14.50b	14.50	14.20	14.35	14.40
Dec.	14.45	14.50	14.10	14.20	14.39b
Jan.	14.30b	14.20b	14.33b
Mar.	14.35b	14.42	14.10	14.20b	14.28b
May	14.35	14.35	14.13	14.16b	14.28b
July	14.25b	14.20	14.20	14.20b	14.25b
Sept.	14.15b	14.15	14.15	14.10b	14.15b

Sales: 383 lots.

WEDNESDAY, JULY 25, 1956

	Open	High	Low	Close	Prev. Close
Sept.	14.32	14.45	14.20	14.21	14.35
Oct.	14.30b	14.30	14.20	14.15b	14.35
Dec.	14.18b	14.30	14.10	14.10	14.20
Jan.	14.20b	14.02b	14.20b
Mar.	14.20b	14.25	14.10	14.10	14.20b
May	14.15b	14.23	14.09	14.03b	14.16b
July	14.10b	14.00b	14.20b
Sept.	14.05b	14.02b	14.10b

Sales: 255 lots.

VEGETABLE OILS

Wednesday, July 25, 1956

	Crude cottonseed oil, f.o.b.	
Valley	12 1/4n	
Southeast	12 1/4pd	
Texas	12 1/4n @ 12 1/2n	
Corn oil in tanks, f.o.b. mills	12 1/4pd	
Soybean oil, Decatur basis	11 1/2pd	
Peanut oil, f.o.b. mills	14a	
Coconut oil, f.o.b. Pacific Coast	10 1/2a	
Cottonseed foots:		
Midwest and West Coast	1 1/2@ 1%	
East	1 1/2@ 1%	

Sales: 22 lots.

OLEOMARGARINE

Wednesday, July 25, 1956

White domestic vegetable	26	
Yellow quarters	28	
Milk churned pastry	26	
Water churned pastry	25	

Sales: 32 lots.

OLEO OILS

Wednesday, July 25, 1956

	Prime oleo stearine (slack barrels)	12 1/2
Extra oleo oil (drums)	18@19

n—nominal, a—asked, pd—paid.

Some selections of hides lose ground pricewise—Others sell steady—Small packer and country hide markets continue easy—River overweight kipskins sell lower—Shearlings mostly steady.

CHICAGO

PACKER HIDES: The hide market held steady at the start of the new week. Several selections traded at levels comparable with those of the preceding week, and other selections were bid 1/2c lower without action. Confirmed sales included butt branded steers at 10 1/2c; Colorados at 9 1/2c; branded cows at 12c on Northerns and 12 1/2c on Wichitas; heavy native cows at 13c, and Chicago light native cows at 15 1/2c.

A fairly good movement of hides was effected on Tuesday at steady to lower prices. Dealers were reported to be the principal buyers, although some tanner interest was noted. Both light native steers and cows declined in price. River light native steers sold at 15c, as did Northerns, while Chicagos brought 15 1/2c. St. Paul light native cows sold at 15c, and Rivers traded at 16c. River and St. Paul heavy native steers traded at 13c, and Chicagos sold at 13 1/2c. Heavy native cows and branded cows sold at steady levels.

No trading in hides was reported early at midweek.

SMALL PACKER AND COUNTRY HIDES: Some easiness was felt in the small packer and country hide markets this week. Some 50-lb. average small packer hides sold at 13c in the Midwest, with other sales reported at 13 1/2c for better selections. Some 58-lb. average sold out of a Mideast point at 11 1/2c, the lot consisting mostly of selected steer hides. In the Midwest, the 60-lb. average was generally quoted at 10 1/2c nominal. The market in the Southwest also appeared weaker, with 41@42-lb. average offered at 16c and 16 1/2c. In the country hide market, 48@50-lb. average locker butchers sold at 10 1/2c with offerings of mixed lots averaging 48@50 lbs. offered at 9 1/2c.

CALFSKINS AND KIPSKINS: The kipskin market was in a weak position as a result of lack of export interest. On Tuesday, River overweight sold at 28c.

SHEEPSKINS: A car of No. 1 shearlings sold at 2.50, quality considered mediocre. Fall clips were quoted nominally at 3.00@3.25. Some

No. 2 shearlings sold at 1.80 and 1.90, and No. 3's brought .80@.90. Dry pelts sold steady at 24c. Pickled skins were quoted unchanged at 12.00@12.50 for genuine spring lambs and at 13.50@14.00 on summers, per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended	Cor. Week
Lt. nat. steers	.15 @ 15 1/2n	14 1/2@15 1/2
Hvy. nat. steers	.13 @ 13 1/2n	13 @ 13 1/2
Ex. Lgt. nat. steers	19n	14 1/2n
Butt brnd. steers	10 1/2n	11
Col. steers	9 1/2n	10
Hvy. Tex. steers	10 1/2n	11
Lgt. Tex. steers	13 1/2n	11
Ex. lgt. Tex.	17n	14 1/2n
Hvy. nat. cows	13n	12 1/2@13
Lt. nat. cows	.15 @ 16n	13 @ 13 1/2
Branded cows	.12 @ 13n	11 @ 11 1/2
Nat. bulls	8 1/2@ 9n	8 @ 8 1/2n
Calfskins,		
Northerns, 10/15	.47 1/2@52 1/2n	42 1/2n
10 lbs./down	45n	47 1/2n
Kips, Nat., mat., 15/25	31n	31n

SMALL PACKER HIDES

	STEERS AND COWS:
00 lbs. and over	.10 1/2@11n
50 lbs.	.13n @ 12n

	SMALL PACKER SKINS
Calfskins, all wts.	.34 @ 36n
Kipskins, all wts.	.23 @ 25n

SHEEPSKINS

	Packer shearlings,
No. 1	2.50
Dry Pelts	2.4

	Hornedides, Untrim.
10.00n	8.00@8.50n

N. Y. HIDE FUTURES

FRIDAY, JULY 20, 1956

	Open	High	Low	Close
Oct.	12.60b	12.70	12.70	12.70n
Jan.	12.75	12.85	12.75	12.75b@ 90n
Apr.	12.80b	12.98	12.98	12.98@13.05n
July	12.90b	13.00@13.20n
Oct.	13.10b	13.10@13.32n

Sales: 6 lots.

TUESDAY, JULY 23, 1956

	Open	High	Low	Close
Oct.	12.60b	12.77	12.75	12.75b@ 82n
Jan.	12.85	12.85	12.82	12.85b@ 92n
Apr.	12.85b	13.01	12.98	12.98@13.05a
July	12.95b	13.08b@ 20n
Oct.	13.08b	13.15b@ 35a

Sales: 2 lots.

WEDNESDAY, JULY 25, 1956

	Open	High	Low	Close
Oct.	12.88b	12.88	12.88	12.88b@ 99n
Jan.	12.85b	12.98@13.05a
Apr.	13.00b	13.10b@ 18a
July	13.05b	13.20b@ 33a
Oct.	13.10b	13.30b@ 45a

Sales: 11 lots.

THURSDAY, JULY 26, 1956

	Open	High	Low	Close
Oct.	12.88b	12.97	12.92	12.97b@ 13.03a
Jan.	12.95b	13.05	13.05	13.05b@ 10a
Apr.	13.00	13.15	13.09	13.16b@ 23a
July	13.15b	13.28b@ 35a
Oct.	13.30b	13.40b@ 50a

Sales: 32 lots.

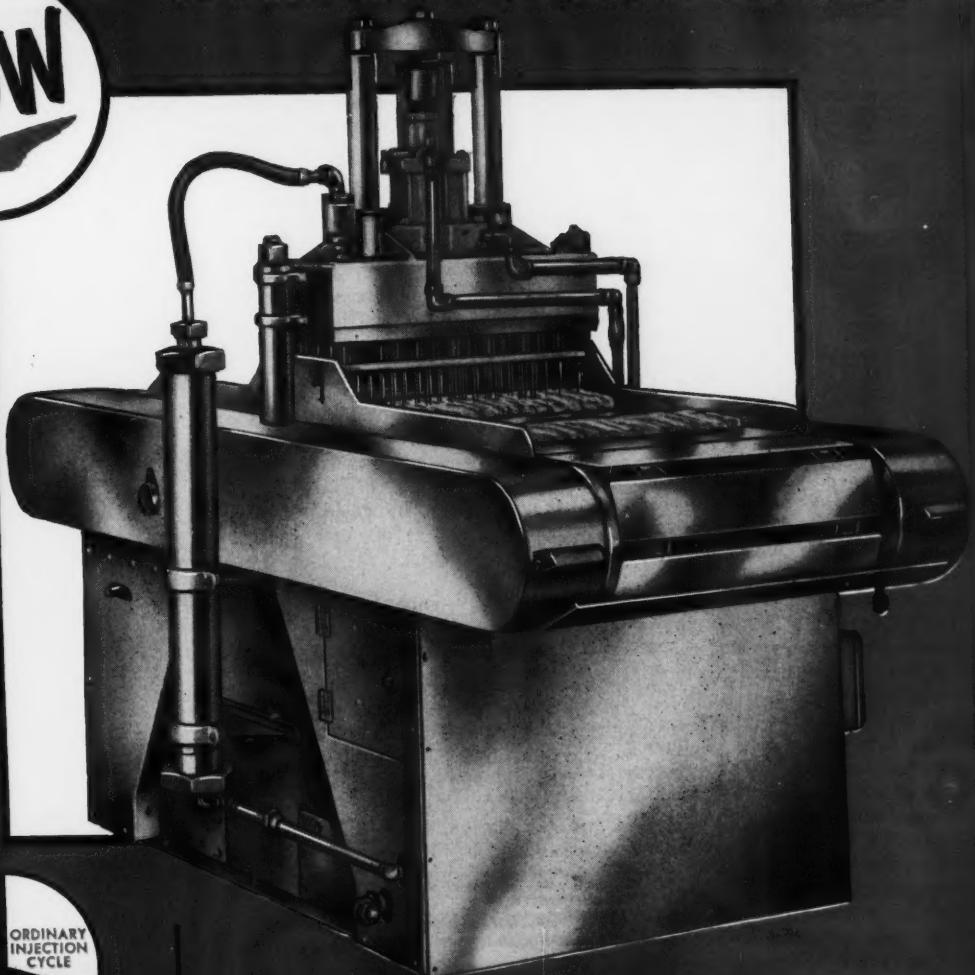
EASTERN BY-PRODUCTS

New York, July 25, 1956

Dried blood was quoted Wednesday at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.37 1/2 per unit of ammonia and dry rendered tankage was priced at \$1.25 per protein unit.

GLOBE gives you UNIFORM FLAVOR CONTROL

with its NEW MODEL No. 52 Inject-O-Cure Bacon Curing Machine



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The Globe Inject-O-Cure injects an EXACT, predetermined amount of cure — with no guess work — injection can be accurately controlled to less than one cubic centimeter. It's a uniform cure — with never a variation — every belly gets the same percentage of cure in the same uniform pattern.

A controlled bacon cure is now possible, an exact, uniform cure to match your own recipe, including the all-important sugar content YOU select. The Model 52 will pay for itself in a short time because the curing period is reduced to 24-48 hours—and the yield is measurably increased. The average capacity of the Model No. 52 is 420 bellies per hour. This controlled, uniform cure means a uniform flavor control never before possible — it means greater customer satisfaction and acceptance — it means more repeat sales, more steady profits for you.

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LIVESTOCK MARKETS...Weekly Review

Real Progress Being Made Toward Meat-Type Hog

Recent developments in the U. S. hog and pork industry show encouraging prospects for the future, a spokesman for the American Meat Institute said this week in Indianapolis.

Frank Crabb of Stark, Wetzel & Co., Inc., Indianapolis, remarked in connection with the two-day Yorkshire hog type conference:

"This conference is excellent evidence that the hog producers are making real progress toward marketing the kind of pork the consumers want. I am referring to the meat-type hog, one carrying lots of lean meat and a minimum of excess fat."

"The Yorkshire people are among the leaders in reaching the goal. I am sure the pork processors among the more than 135 meat packing plants of commercial importance in Indiana join me in lauding this work."

Crabb said the Institute, of which Stark, Wetzel is a member, found that output of the leaner hogs accounted for nearly 20 per cent of the market volume last year, compared with about 10 per cent in 1954. In some areas the proportion was still higher, with the increase continuing into the current year.

He added that the meat-type hog has many advantages over the weighty hogs which formerly dominated the market. For one thing, he said, the leaner hogs produce the kind of pork which has proved to be most wanted by the shopping housewife. Since these hogs are tailored to meet the consumer demand, the meat packer has less need to trim off excess fat which he has paid for as meat in buying the live animal.

The packer therefore finds this type

of hog more desirable and in demand and can pay the producer more for it. Ideally, Crabb emphasized, this hog weighs about 200 to 225 lbs. live and produces a carcass measuring 29 to 31 in. in length. A cross-section shows an average backfat thickness of about 1 to 1½ in. and a loin eye of at least 3¾ sq. in.

Greater production of meat-type hogs on a multiple farrowing basis is the goal sought, Crabb said. Multiple farrowing, which is producing more than one or two pig litters a year, helps smooth out the peaks and valleys of hog marketings and prices.

The "hopeful trend" in production of meat-type hogs also was cited by Roy F. Melchior, chairman of the Institute's provisions committee, in a statement issued in connection with the Landrace type hog conference last weekend in Springfield, Ill. Melchior is president of Agar Packing Co., Inc., Chicago.

Western Range Conditions Poorest Since 1934 Low

Western range conditions are the poorest in 22 years, according to the July 1 western range and livestock report issued by the USDA's western livestock office at Denver.

The western range and pasture feed supplies showed an overall decline during June and the July 1 range feed condition, at 72 per cent, was the lowest since July 1, 1934, when 66 per cent was reported.

The condition of livestock outside the drought areas was said to be generally good. The reported condition of cattle and calves on July 1 was 80 per cent, the same as in the previous month, which compares with 84 per cent a year earlier and the 1945-54 average of 85 per cent.



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SERVICE

KENNETT-MURRAY
LIVESTOCK BUYING

SALABLE LIVESTOCK AT 12 MARKETS IN JUNE

	June, 1956	June, 1955
CATTLE		
Chicago	181,237	180,824
Cincinnati	18,041	18,755
Denver	56,110	57,442
Fort Worth	80,220	72,191
Indianapolis	37,291	33,281
Kansas City	81,204	71,728
Oklahoma City	64,274	67,173
Omaha	162,908	172,876
St. Joseph	61,641	61,971
St. Louis NSY	75,700	69,738
Sioux City	95,976	99,049
S. St. Paul	84,894	86,493
Totals	999,496	991,519

	CALVES	
CATTLE		
Chicago	9,322	8,824
Cincinnati	5,364	6,002
Denver	2,434	2,440
Fort Worth	15,453	16,029
Indianapolis	5,697	6,467
Kansas City	6,681	7,243
Oklahoma City	7,214	8,392
Omaha	4,815	3,140
St. Joseph	5,605	4,622
St. Louis NSY	17,437	19,086
Sioux City	2,854	2,508
S. St. Paul	27,188	30,505
Totals	110,062	115,346

	HOGS	
HOGS		
Chicago	116,112	190,764
Cincinnati	55,381	46,988
Denver	12,847	12,169
Fort Worth	15,080	10,105
Indianapolis	167,179	137,379
Kansas City	48,987	29,797
Oklahoma City	13,179	12,288
Omaha	147,182	140,091
St. Joseph	112,647	90,068
St. Louis NSY	237,459	161,688
Sioux City	106,628	115,619
S. St. Paul	178,145	177,848
Totals	1,266,206	1,134,298

	SHEEP	
SHEEP		
Chicago	16,566	23,634
Cincinnati	10,121	8,936
Denver	14,186	17,723
Fort Worth	119,023	126,886
Indianapolis	9,757	8,334
Kansas City	35,080	40,461
Oklahoma City	13,869	15,700
Omaha	34,914	49,921
St. Joseph	29,622	29,673
St. Louis NSY	31,039	27,570
Sioux City	12,955	15,997
S. St. Paul	9,841	10,196
Totals	337,308	375,063

Cow Palace Hereford Sale

Plans placing emphasis on quality, not quantity, have been prepared for the 12th annual Grand National Hereford sale to be held at the Cow Palace, San Francisco, November 6.

KOCH Stunning Pistol

The Famous CASH-X
Captive-bolt Pistol



Prevents down-grading from clotted carcasses and dark cutters. Blank cartridge drives bolt just far enough to cause instant, sure stunning. Bleeding is rapid and thorough. 35,000 Cash-X Pistols in service. Koch Cash-X Stunning method proved by 30 years of increasing popularity. Pistol is safe and easy to use. One shot does it! No recoil, no misses.

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CEBICURE®

and

CEBITATE®

(Ascorbic Acid Merck)

(Sodium Ascorbate Merck)

Now... M. I. B. approved for curing
all Pork and Beef products



For bacon and ham—CEBITATE brings earlier development of a more uniform cure-color and retards fading.



For cooked, cured sausage products—millions of pounds are being produced each week with better, longer-lasting cure-color and protection against color fade by using CEBICURE or CEBITATE.

OTHER TESTED USES

Corned Beef—CEBITATE speeds the development of uniform pink color, minimizes surface discoloration.

Pickled Pigs Feet—Add CEBITATE to curing pickle and CEBICURE to vinegar pickle to assure more appetizing color and better eye appeal.

New Development is spray application of CEBICURE or CEBITATE to the surface of cured meats. This treatment is highly effective in protecting the color of such products as sliced luncheon meats, sliced bacon and hams.

*Research and Production
for the Nation's Health*

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THE NATIONAL PROVISIONER, JULY 28, 1956

Only Cebicure and Cebitate offer all these advantages

- Especially designed for use in curing meat products. Both materials are free-flowing, non-dusting, and non-caking. Dissolve readily in cold water. Adapt easily to existing procedures. No additional equipment needed.
- Cut production costs by shortening curing time, eliminating pre-curing in many cases, reducing holding periods after pumping.
- Give meat products better, longer-lasting color, greater eye appeal, and faster movement at the point of sale.
- Guard against costly losses by retarding color-fade or loss of bloom during storage.
- Supplied in convenient avoidupois packages. Shipped with transportation prepaid from conveniently located stock points.

Send for FREE booklet

The Handy Reference Guide for Meat Processors gives tested procedures for using CEBICURE and CEBITATE, plus other valuable information needed in meat processing. Illustrated. For free copy, address Dept. NP-728.



MERCK & CO., INC.

Manufacturing Chemists

RAHWAY, NEW JERSEY

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 21, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 9,148 hogs; Shippers, 8,030 hogs, and Others, 19,022 hogs.
Total: 24,352 cattle, 1,139 calves, 36,249 hogs, 3,112 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

Armour	3,743	936	2,165	1,438
Swift	2,834	1,141	2,827	2,679
Wilson	1,587	...	3,152	...
Local	6,002	282	1,018	...
Others	1,085	...	2,558	446
Totals	16,351	2,359	12,220	4,563

E. ST. LOUIS

Cattle Calves Hogs Sheep

Armour	3,430	574	9,965	2,146
Swift	3,312	2,807	9,765	2,413
Hunter	1,492	...	6,113	...
Hill	1,744	...
Krey	6,759	...
Totals	9,234	3,381	34,346	4,559

SIOUX CITY

Cattle Calves Hogs Sheep

Armour	4,350	3	5,625	1,002
S.C. Dr.	Beef	3,244
Swift	3,962	...	3,398	878
Local	889
Others	7,365	1	9,019	38
Totals	20,010	4	18,942	2,008

WICHITA

Cattle Calves Hogs Sheep

Cudahy	1,454	655	2,267	...
Dunn	156
Sunflower	91
Excel	102	...	699	...
Kre	773
Armour	1,006
Swift	154	...	687	...
Others	2,439	...	206	1,711
Totals	6,175	655	3,163	3,226

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour	3,534	281	1,538	979
Wilson	3,938	607	1,462	975
Others	3,185	686	1,083	...
Totals	10,657	1,574	4,083	1,954

*Totals do not include 1,911 cattle, 758 calves, 6,123 hogs, and 809 sheep direct to packers.

DENVER

Cattle Calves Hogs Sheep

Armour	2,111	65	...	5,100
Swift	1,718	195	2,923	3,594
Cudahy	848	1	4,491	62
Wilson	654	5,610
Others	5,888	131	2,383	...
Totals	11,219	402	7,797	14,396

ST. PAUL

Cattle Calves Hogs Sheep

Armour	6,603	3,027	11,612	753
Bartusch	1,400
Rifkin	1,005	28
Superior	2,223
Swift	6,423	2,196	18,961	1,374
Others	3,500	1,246	10,220	169
Totals	21,233	6,407	40,823	2,296

FORT WORTH

Cattle Calves Hogs Sheep

Armour	2,451	3,001	1,310	3,251
Swift	4,824	2,895	1,448	4,520
Morrell	983	31
City	443
Rosenthal	204	14
Totals	8,905	6,029	2,758	7,771

ST. JOSEPH

Cattle Calves Hogs Sheep

Swift	3,700	598	10,109	2,646
Armour	3,843	294	4,883	1,689
Others	5,090	...	4,877	...
Totals	12,543	892	19,869	4,835

*Totals do not include 141 cattle, 256 calves, 3,051 hogs and 2,120 sheep direct to packers.

MILWAUKEE

Cattle Calves Hogs Sheep

Packers	506	2,138	3,959	580
Butchers	2,384	1,842	134	188
Totals	2,890	3,980	4,003	768

LOS ANGELES

Cattle Calves Hogs Sheep

Armour	181	42
Cudahy	17	...
Swift	449
Wilson	174
Ideal	926	9
Atlas	653
United	517	7	693	...
Goldring	416	17
Com'l	376
Others	3,360	609	763	...
Totals	7,589	684	1,473	...

OMAHA

Cattle and

Calves	2,745	6,771	1,997
Swift	3,989	6,117	1,458
Wilson	5,324	4,993	1,834
Ams. Stores	3,440	5,335	1,335
Cornhusker	1,629
O'Neill	664
Exide	189
Gr. Omaha	797
Hoffman	73
Rothschild	1,397
Roth	987
Kingan	1,625
Merchants	1,0
Midwest	192
Omaha	697
Unior	767
Others	...	8,947	...

Totals 16,351 2,359 12,220 4,563

TOTAL PACKER PURCHASES

Week ended July 21, 1956

Prev. week July 21, 1955

Cattle 181,891 183,366 162,650

Hogs 217,979 241,427 200,155

Sheep 55,582 75,828 47,191

CORN BELT DIRECT TRADING

Des Moines, July 25—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrow, glibs, U.S. No. 1-3: 180-180 lbs., \$81.00/15.27
180-240 lbs., \$15.00/16.60
240-270 lbs., \$15.30/16.60
Sows, choice: 270-330 lbs., \$14.25/15.00
300-400 lbs., \$13.00/14.50
400-550 lbs., \$10.75/13.25

Corn Belt hog receipts were reported by the U. S. Department of Agriculture as follows:

This week	41,500	40,000	36,000
last week est.	46,000	39,500	40,000
last week actual	33,000	21,000	25,000
July 21, 1955	34,000	41,500	42,000
July 24, 1956	43,300	47,000	31,000
July 25, 1956	40,000	39,000	35,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, July 25 were as follows:

CATTLE: Cwt.
Steers, good & ch. \$10.00@16.00
Steers, stand. 16.50@18.50
Heifers, good & ch. 18.50@21.00
Cows, util. & com'l. 11.00@13.00
Cows, can. & cut. 15.50@11.50
Bulls, util. & com'l. 14.00@15.00
Bulls, util. & com'l. 14.00@15.50

VEALERS:
Choice & prime \$20.00@22.50
Good & choice 18.50@21.00

Calves, gd. & ch. 16.00@19.00

BOGS:
U.S. 1-3, 120/160, \$12.00@14.00
U.S. 1-3, 160/180, 14.00@16.75
U.S. 1-3, 200/220, 16.50@17.25
U.S. 1-3, 220/240, 16.50@17.00
U.S. 1-3, 240/270, 15.75@16.75
U.S. 1-3, 270/300, 15.25@16.00
Sows, 180/360 14.75@15.25

LAMBS:
Gd. & prime \$23.00@24.50
Yearlings 13.00@15.00

HOGS:
U.S. 1-3, 180/200, \$15.50@17.00
U.S. 1-3, 200/220, 16.00@17.00
U.S. 1-3, 240/270, 16.00@16.75
U.S. 1-3, 220/240, 16.00@17.00
Sows, 270/360 13.50@14.75

LAMBS:
Gd. & prime \$21.00@21.75
Yearlings None quoted

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended July 21, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	14,145	13,904	50,788	44,068
Baltimore, Philadelphia	7,980	1,488	24,185	3,234
Cin., Chi., Detroit, Indpls.	19,122	9,659	95,326	17,513
Chicago Area	26,573	8,621	48,355	6,258
St. Paul-Wis. Areas ²	32,025	18,093	70,242	10,502
St. Louis Area ³	17,442	2,258	70,518	8,289
Omaha Area	33,621	1,032	55,301	10,818
Kansas City	17,874	4,759	21,685	7,455
Kansas, So. Minnesota ⁴	44,892	12,430	24,874	30,156
Louisville, Evansville, Nashville	11,790	10,955	41,695	
Georgia-Alabama Area ⁵	7,778	5,501	21,357	
St. Joseph, Wichita, Okla. City	21,640	7,410	35,732	9,816
Ft. Worth, Dallas, San Antonio	25,767	13,077	12,037	19,579
Denver, Ogden, Salt Lake City	18,876	2,086	13,731	29,450
Los Angeles, San Fran., Areas ⁶	37,842	2,221	24,711	28,865
Portland, Seattle, Spokane	2,709	1,501	12,379	10,502
Grand Total	336,701	119,425	849,737	125,174
Total, Previous week	335,212	113,511	822,705	122,174
Totals, Same Week 1955	306,666	102,923	709,878	121,238

¹Includes Brooklyn, Newark, and Jersey City.
²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.
³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.
⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn.
⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.
⁶Includes Los Angeles, Vernon, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended July 14 compared with the same time 1955, were reported to The National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.	VEAL CALVES	HOGS* Grade B ¹	LAMBS ² Good
1956	1956	1956	1956	1956
Toronto	\$20.99	\$19.50	\$20.96	\$22.00
Montreal	...	20.50	18.10	20.00
Winnipeg	20.43	19.75	21.24	22.62
Calgary	19.11	19.74	19.16	23.16
Edmonton	18.60	18.60	20.00	19.50
Lethbridge	18.45	18.75	23.00	22.75
Pr. Albert	18.40	18.60	20.75	21.25
Moose Jaw	18.30	18.50	21.75	23.15
Saskatoon	18.25	18.30	18.50	21.50
Regina	18.38	18.35	20.00	18.70
Vancouver	18.15	18.00	21.00	21.50

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended July 20:

	Cattle	Calves	Hogs
Week ended July 20	3,973	1,355	11,592
Week previous (five days)	2,743	870	11,769
Corresponding week last year	5,029	1,841	7,254

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, July 25 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$21.50@23.00
Steers, gd. & ch.	20.00@22.00
Heifers, ch. & pr.	20.00@21.50
Cows, util. & com'l.	10.50@12.50
Cows, can. & cut.	8.50@10.00
Bulls, util. & com'l.	13.00@14.50

VEALERS:
Good & choice \$18.00@19.50
Calves, gd. & ch. 14.00@18.00

HOGS:
U.S. 1-3, 180/200, \$15.50@17.00
U.S. 1-3, 200/220, 16.00@17.00
U.S. 1-3, 240/270, 16.00@17.00
U.S. 1-3, 220/240, 15.75@16.75
U.S. 1-3, 270/300, 15.75@16.75
Sows, 180/360 13.50@14.75

LAMBS:
Gd. & prime \$21.00@21.75
Yearlings None quoted

LAMBS:
Gd. & prime \$20.50@23.25
Yearlings None quoted

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended July 21, 1956, compared:

CATTLE

	Week Ended	Cor.	Prev. Week	July 21	Week
Chicago	24,352	25,213	23,894		
Kan. City	18,710	18,544	17,578		
Omaha*	30,301	27,472	26,735		
E. St. Louis	12,615	11,480	14,467		
St. Joseph	11,871	11,049	11,121		
Sioux City	12,847	12,438	7,687		
Wichita*	5,492	6,978	5,505		
New York &					
Oklahoma City*	14,900	13,036	12,495		
Jer. City	14,145	15,071	11,821		
Cincinnati	4,482	5,289	4,772		
Denver	12,140	12,578	11,902		
St. Paul	17,744	18,336	13,812		
Milwaukee	2,808	3,098	3,646		
Totals	182,412	180,580	164,408		

HOGS

	July 19	July 20	July 21	July 22	July 23	July 24	July 25
Chicago	28,190	27,756	29,317				
Kan. City	12,220	11,064	9,328				
Omaha*	34,114	35,857	31,003				
E. St. Louis	34,346	32,282	17,044				
St. Joseph	18,743	11,650	15,914				
Sioux City	11,566	10,300	10,561				
Wichita*	9,740	9,277	7,465				
New York &							
Jer. City	50,788	52,034	42,610				
Oklahoma City*	10,208	9,731	6,477				
Cincinnati	12,268	12,354	13,377				
Denver	9,855	10,319	8,706				
St. Paul	30,606	31,467	26,297				
Milwaukee	4,092	3,709	3,530				
Totals	266,733	257,804	221,629				

SHEEP

	Chicago	Kan. City	Omaha*	E. St. Louis	St. Joseph	Sioux City	Wichita*	New York & Jer. City	Oklahoma City*	Cincinnati	Denver	St. Paul	Milwaukee
1956	3,112	5,016	3,501	4,568	5,516	2,961	7,624	1,404	10,322	5,692	3,735	4,550	5,604
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